

## Aged Martini

 Vegetarian  Vegan  Gluten Free  Dairy Free  Low Fod Map

READY IN



45 min.

SERVINGS



20

CALORIES



87 kcal

BEVERAGE

DRINK

### Ingredients

- 11 ounces vermouth dry
- 22 ounces hendrick's gin
- 20 servings ice cubes
- 20 servings lemon twists for serving
- 1 oak barrel (see Note)
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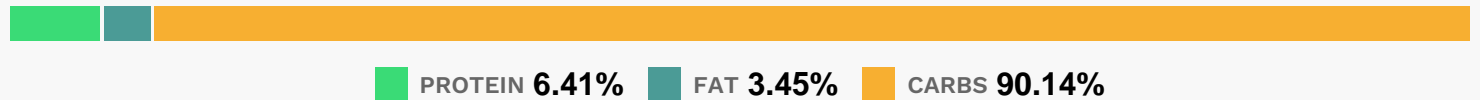
### Equipment

- funnel

## Directions

- If the barrel is new and dry inside, fill it with water and let stand until watertight, about 24 hours.
- Drain.
- Using a funnel, fill the barrel with all of the liquid ingredients.
- Let age, tasting a sample once a week, until the cocktail has taken on a rounded but not overly oaky flavor, about 1 month.
- Strain the cocktail through a coffee filterlined funnel into a glass container and store indefinitely.
- To serve, pour 3 ounces into an ice-filled cocktail shaker and stir until chilled. Strain the drink into a chilled cocktail glass.
- Garnish with a twist.

## Nutrition Facts



## Properties

Glycemic Index:2.03, Glycemic Load:0.12, Inflammation Score:-2, Nutrition Score:0.41173912754849%

## Flavonoids

Eriodictyol: 1.5mg, Eriodictyol: 1.5mg, Eriodictyol: 1.5mg, Eriodictyol: 1.5mg Hesperetin: 1.95mg, Hesperetin: 1.95mg, Hesperetin: 1.95mg, Hesperetin: 1.95mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

## Nutrients (% of daily need)

Calories: 86.54kcal (4.33%), Fat: 0.02g (0.03%), Saturated Fat: 0g (0.02%), Carbohydrates: 1.24g (0.41%), Net Carbohydrates: 1.04g (0.38%), Sugar: 0.17g (0.19%), Cholesterol: 0mg (0%), Sodium: 3.25mg (0.14%), Alcohol: 11.9g (100%), Alcohol %: 13.74% (100%), Protein: 0.09g (0.18%), Vitamin C: 3.71mg (4.5%)