

Black-Tie Martinis



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



20 min.

SERVINGS



3

CALORIES



211 kcal

BEVERAGE

DRINK

Ingredients



3 dashes angostura bitters



1 teaspoon peppercorns black crushed



1 tablespoon vermouth dry



9 ounces hendrick's gin (1 cup plus 2 tablespoon)



3 servings garnish: lemon twist

Equipment

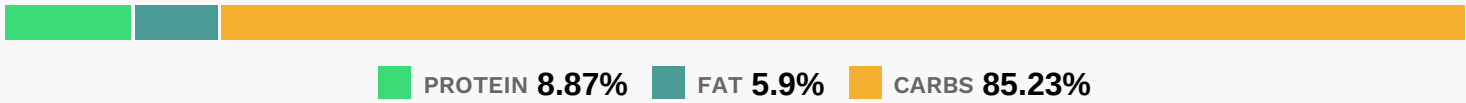


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Directions

- ☐ Combine gin and peppercorns, then let stand 15 minutes.
- ☐ Stir together 1/2 teaspoon finely ground pepper and 1/2 teaspoon salt on a plate. Wet rim of 1 Martini glass with your fingertip and dip in salt mixture, rotating glass to coat rim. Repeat with 2 more glasses.
- ☐ Strain gin through a fine-mesh sieve into a 16-ounce cocktail shaker three-fourths full of ice.
- ☐ Add vermouth and bitters and stir 15 seconds. Strain into Martini glasses.

Nutrition Facts



Properties

Glycemic Index:24.17, Glycemic Load:0.3, Inflammation Score:-3, Nutrition Score:1.1895652144499%

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: 210.93kcal (10.55%), Fat: 0.07g (0.11%), Saturated Fat: 0.02g (0.14%), Carbohydrates: 2.24g (0.75%), Net Carbohydrates: 1.67g (0.61%), Sugar: 0.31g (0.35%), Cholesterol: 0mg (0%), Sodium: 1.28mg (0.06%), Alcohol: 29.33g (100%), Alcohol %: 37.36% (100%), Protein: 0.23g (0.47%), Manganese: 0.19mg (9.46%), Vitamin C: 3.71mg (4.5%), Vitamin K: 2.4µg (2.29%), Fiber: 0.57g (2.27%), Copper: 0.03mg (1.53%), Iron: 0.19mg (1.07%)