

# Lemon Drop Martini

by

Lisa Schott-Rhodes of Southern Illinois

10 ounces Vodka

4 or more ounces of freshly-squeezed Meyer lemon juice

Simple Syrup (see recipe below)

Ice cubes

Tangerine Rimmer Sugar

\* I always use a good-quality vodka when I make these for people that appreciate them. It is also advisable to keep your vodka in the freezer.

Using a cocktail shaker, mix together the vodka, lemon juice, simple syrup, and ice cubes. Shake vertically and strain into martini glass.

If you would like, coat the rim of the glasses with the Rimmer Sugar and sprinkle some into the martini glass. You can always adjust the vodka, the rimmer sugar, and simple sugar to taste. If you prefer it with more lemon juice go for it. I like mine a bit more sour.

Makes 4 to 5 servings.

Simple Syrup:

1/2 cup granulated sugar

1/2 cup water

In a medium saucepan, combine sugar and water. Boil for 5 minutes, without stirring. Let cool to room temperature before using. This syrup mixture will keep for several weeks.