



LEMON DROP MARTINI (Hawaii Style)

Recipe for one 7 oz drink:

Recommended rim garnish: Grandpa Mui's white Li Hing Mui powder, available from onopops.com or amazon.com. Spread Li Hing Mui powder in a doughnut pattern on a plate larger than the martini glass. Moisten martini glass rim with lime juice. Roll edge into the powder to create a sweet/salty rim. Additional powder may be pushed up onto edges of the glass with the blade of a dinner knife. Set glass aside for rim to dry. Optionally, add ice and cold water to chill glass.

Put the following ingredients into a cocktail shaker:

- 1 oz gin
- 1 oz lime vodka* (see below)
- ½ oz bar sugar syrup (simple syrup)
- ½ oz Triple Sec
- 1.5 oz lime juice (juice of 1 kaffir lime)
- ¾ to 1 cup of crushed ice

Cover and shake for 8 seconds. Dump optional water and ice from martini glass. Strain martini into glass, garnish with optional lime peel and serve.

*LIME VODKA

Using a coarse cheese grater, grate the peel of one kaffir lime (also known as Thai lime or makrut lime). Pour one cup vodka into a Pyrex measuring cup and add the grated peel. Let steep for one to two hours at room temperature. By this time the vodka will be fully flavored and colored yellow by the fruit. The rind is exhausted, so remove it and discard it. Store extra lime vodka in refrigerator to maintain freshness.