

Cooking with Mary's Village Style Cocktail Party Beverage

Lemon Drop Martini Recipe: This Classic Lemon Drop Martini Recipe is a lemon martini everyone will love. Lemon Drop is made with vodka, lemon, orange liqueur and simple syrup or super fine sugar and is so refreshing. This is a delicious and easy cocktail recipe.

Prep Time 5 minutes

Total Time 5 minutes

Yield 1 cocktail Serving Size 1 serving



INGREDIENTS

3 ounces vodka or **Citron vodka**

2 ounces fresh lemon juice

½ ounce Triple Sec or **Cointreau** (or other orange liqueur)

½-1 ounce **simple syrup** or to taste (super fine sugar may be used but dissolve in vodka, liqueur and lemon juice first)

Sugar and lemon twist or slice for garnish and (lemon Zest optional for Rim of glass)

Shaken is best! Two rules for martinis are: they must be shaken and they must be **COLD**.

But you can mix it in a pitcher with plenty of ice. (See below)

The tartness of a lemon drop is best served with a sugared rim with added lemon Zest (optional) for sweet and tart in every sip.

To rim your glass: Run a slice of lemon around the edge of the glass to wet it. Place some spoon fulls of sugar on a plate and (mix with lemon zest optional) Dip the glass upside down in the sugar and (lemon zest optional). The sugar and lemon zest will stick and coat the wet rim of the glass.

Next to SHAKE UP! your Lemon Drop Martini simply add all the ingredients (if you use super fine sugar instead of simple syrup, dissolve it in the vodka, liqueur and lemon juice first then) to a cocktail shaker filled with ice. Cover and shake for at least 15 seconds, then strain (optional) into your martini glass. Serve it cold!!

Garnish this cocktail with a slice of lemon or a lemon twist. To make a lemon twist, slice a lemon. Cut the flesh and some of the white pith out of the slice, leaving the peel. Twist around your finger or a wooden spoon to create the twist.

You can buy simple syrup in the mixer section, but it's very easy to make your own.

How to make simple syrup

Mix equal parts granulated 1 cup sugar and 1 cup of water in a small saucepan. Try not to stir. I usually do 1 cup of each. Heat the mixture until it just comes to a simmer and all the sugar is dissolved.

Remove from heat and place in a jar or pitcher and let cool completely before using.

Store homemade simple syrup in the refrigerator. **It'll keep up to 2 weeks!**

Make a pitcher of Lemon Drop Martini's: Add 2 cups vodka, ½ cup lemon juice, 1/4 cup super fine sugar or simple syrup and mix well. Add lemon slices and pour into sugared rim glasses.

Yields about 4 servings.

NUTRITION INFORMATION

Serving: 1serving | Calories: 254kcal | Carbohydrates: 9g | Protein: 1g | Fat: 1g | Saturated Fat: 1g | Sodium: 3mg | Potassium: 58mg | Sugar: 6g | Vitamin C: 22mg