

Vanilla Espresso Coffee Martini

This popular martini is rounded with the flavor of vanilla.

1 ½ ounce freshly brewed espresso or cold brew coffee concentrate

1 ½ ounce vanilla vodka such as Absolut Vanilia

1 ounce coffee liqueur such as Mr. Black Coffee Liqueur

½ ounce simple syrup

Garnish glass rim with vanilla sugar which can be homemade or store bought.

Chill a martini glass. When ready to assemble, wet glass rim (suggest coffee concentrate). Place a small amount (1 ounce) of vanilla sugar in a shallow saucer. Rotate the glass rim in the saucer to coat the outer edge with sugar. Place ingredients in a cocktail shaker with several ice cubes. Shake vigorously until ice cold and strain frothy contents into the prepared martini glass. Cheers!



Vanilla Sugar

2 cups granulated sugar

1 whole vanilla bean

Slice the bean lengthwise halfway through. Scrape the black vanilla bean specks and incorporate into two cups of sugar. Stir and bury the empty vanilla bean pod into the sugar. Place in an airtight container for two to three weeks before using. Spent vanilla beans pods may also be added over time to intensify the flavor.