

"Black Pepper Martini"

This "Black Pepper Martini" comes to us from one of our friends in the San Francisco Bay area.

Ingredients:

2 ½ oz. Gin
½ oz. Dry Vermouth
½ oz. Black Peppercorn Syrup, Ice

Combine all ingredients in a shaker filled with ice. Stir and Strain into a chilled cocktail glass and serve.

Never heard of Black Peppercorn Syrup?? Here's how to make it!

Ingredients:

1 ½ cups Water
1 cup Granulated Sugar
1 tbsp. *Whole* Black Peppercorns
1 tbsp. *Cracked* Black Peppercorns

Directions:

Combine all ingredients in a saucepan over medium high heat and stir until sugar dissolves. Bring to a boil, reduce heat and simmer for 20 minutes. Remove from the heat and cool. Strain the cooled syrup and refrigerate in a container with a tight-fitting lid.