

The Volpi Dirty Martini

We're not looking to pick a fight amongst martini aficionados. The tried and true deserves every bit of worship. Yet sometimes – perhaps when you feel a little rambunctious, or even a little rebellious – only a briny, steel-cold dirty martini will do. We use giardiniera, the ubiquitous Italian pickled vegetable condiment, to add a touch of heat along with the acid. Let's just call it our dirty little secret.

ingredients

Ice
2 ounces gin
1 teaspoon dry vermouth
2 teaspoons giardiniera brine
Giardiniera, for garnish
1 slice Romano salame, for garnish

instructions

Fill a martini glass with ice and water to chill. Fill a shaker with ice. Pour in the gin, vermouth and giardiniera brine. Shake well. Dump the ice and water from the martini glass then strain the martini into the glass. Skewer a folded piece of salame then add small pieces of assorted giardiniera (celery, red pepper, carrot and cauliflower) to the skewer. Slip into the cocktail as garnish.

total time: 5 minutes

active prep: 5 minutes

serves: 1

difficulty: *easy*