

Blood Orange Martini

By Maddison Hillhouse

WITH BLOOD ORANGE OLIVE OIL +
DRIPPING SPRINGS DISTILLING VODKA



Ingredients

For the Blood Orange Fat Wash:

- 8 oz Dripping Spring Distilling Vodka
- 2 oz Blood Orange Infused Olive Oil

For the Simple Syrup:

- 1 cup granulated sugar
- 1 cup water

For the Martini:

- 2 oz Blood Orange Fat Wash
- 1 oz fresh blood orange juice
- 0.5 oz simple syrup
- Blood orange slice or wheel, garnish
- Blood Orange Infused Olive Oil, garnish



Notes

Directions

For the Blood Orange Fat Wash:

1. Shake to combine all ingredients
2. Steep for 24 hours, chilled.
3. Freeze until oil is solid, then strain.

For Simple Syrup:

1. In a saucepan, combine equal part sugar and water.
2. Place the saucepan over medium heat. Stir continuously until the sugar completely dissolves. This usually takes a few minutes.
3. Allow the mixture to come to a simmer. You don't need to boil it; just heat it enough to dissolve the sugar thoroughly.
4. Keep stirring until all the sugar has completely dissolved.
5. Once the sugar has dissolved, remove the saucepan from heat immediately.
6. Let the simple syrup cool to room temperature.
7. Once cooled, pour the simple syrup into a clean, airtight container to store.

For the Martini:

1. Juice your blood oranges until you have 1oz of juice.
2. Chill your martini glasses.
3. Combine all ingredients, shake in martini shaker, & strain into chilled martini glass.
4. Garnish with blood orange wheel and a little bit of Texas Hill Country Olive Co. Blood Orange Infused Olive Oil (we suggest dotting on).