

THAI BASIL MARTINI

*Sure, we're local, but we like to get our 'exotic' on every now and then. This sophisticated concoction is based on a recipe developed by **Caprial's Westmoreland Kitchen**. It's the perfect preface to a cozy night spent indoors with a movie, a special friend, and really good Thai takeout.*

Ingredients:

3 oz	New Deal Vodka
1 oz	LOFT Lemongrass Cello
1 T	Hot Monkey Pepper-Flavored Vodka
¼ t	Chili powder
¼ t	Sugar
6 sprigs	Fresh Basil

Directions:

1. Place half of the basil sprigs in the bottom of a shaker. Using the back of a spoon or muddler, gently bruise the basil leaves.
2. Fill the shaker halfway up with a few handfuls of ice.
3. Pour the New Deal Vodka, Hot Monkey Vodka and LOFT Lemongrass Cello into the shaker. Cover and shake.
4. Wet the rim of a chilled martini glass with Hot Monkey Vodka, and rub a leaf of reserved basil along the rim.
5. Mix sugar and chili powder in a small bowl, pour onto plate, and dip rim into mixture.
6. Strain shaker contents into martini glass and garnish with a basil leaf.

