

appletini recipe

One famous variant is that of the Apple Martini or even the 'appletini' as many will call or order it as. Using apples as being a flavor or garnish is the reason why this drink, but even this popular version has it's own variants, from the sourtini to this of a green appletini.

Background of the Apple Martini

The history in the apple martini is easily tied in with that from a brief history of the martini. A well known drink within American culture, an upswing from the popularity can be viewed through the events of Prohibition, when illegal gin and vodka were being smuggled to individuals searching for a drink. Afterwards, as alcohol became more accessible, the drink took off.

The martini itself became popular following the fictional character of 007 ordered it from the first movie with Sean Connery. After a decline, the martini came back, thanks to some extent to variations such as the appletini.

The Apple Martini Recipe

Learning the techniques to an [Appletini Recipe](#) is knowing how to make a standard martini. Within an apple martini recipe, all that is needed are the same ingredients that you would find within a standard martini. You can even add apple flavors to help make different versions:

Vodka

Sour Apple schnapps

Apple Juice

Apple Brandy

Apple Liqueur

Apple Cider

Light Rum

Vermouth

Green Apples

The list may look long, but again these are a few of the ingredients which you can use for variation. For the simple apple martini recipe, combine vodka, sour apple schnapps, apple juice, and ice in a shaker. Shake well before pouring in to a cocktail glass. You may then garnish the glass having a

slice of green apple.

Variations

For that variations such as a sour appletini or those of an eco-friendly appletini, the addition of lemon lime soda, like 7UP or Sprite may be added. As with any mixed drinks, the preference of alcohol brand is usually around personal recommendation. Many bars and bartenders will normally go along with top quality vodka, such as Absolut or Stoli.

There's even the optional addition of vermouth, that is a staple in mixing the conventional martini. This may be included or otherwise not, again it's in line with the personal preference of the individual tending the bar, as well as the individual who plans on drinking the drink. There's also the optional addition of adding a sweet and sour mix to the drink.