



Strawberry Lemon Drop Martini



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Introduction

The Strawberry Lemon Drop Martini is a refreshing and vibrant cocktail that perfectly balances the sweetness of fresh strawberries with the zesty bite of lemon. This delightful drink is ideal for warm summer evenings, celebrations, or simply when you want to unwind with a tasty treat. Whether you're hosting a party or enjoying a quiet night at home, this martini is sure to impress.

Detailed Ingredients with measures

- Fresh strawberries – 5 to 6 medium-sized
- Fresh lemon juice – 1 ounce
- Simple syrup – 1 ounce
- Vodka – 2 ounces
- Lemon twist and strawberry slices for garnish

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 0 minutes

Total Time: 15 minutes

Yield: 1 serving



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Detailed Directions and Instructions

Prepare the Glass

Chill a martini glass by filling it with ice water. Set aside while you mix the drink.

Combine Ingredients

In a cocktail shaker, add fresh strawberries, lemon juice, and simple syrup. Muddle the ingredients together until the strawberries are broken down and well combined.

Add Liquor

Pour in the vodka and triple sec into the shaker along with the muddled strawberry mixture.

Shake the Mixture

Fill the shaker with ice and secure the lid. Shake vigorously for about 15 seconds until well chilled.

Strain the Cocktail

Empty the ice water from the chilled martini glass. Use a fine mesh strainer to pour the mixture into the glass, leaving the strawberry solids behind.

Garnish and Serve

Garnish with a fresh strawberry on the rim or a twist of lemon peel. Serve immediately and enjoy.

Notes

Choosing Strawberries

Select ripe, juicy strawberries for the best flavor. Organic strawberries can enhance the taste and quality of the cocktail.

See also [Banana Pudding Cheesecake Bars](#)

Simple Syrup Options

You can adjust the sweetness by using more or less simple syrup according to your preference.

Variations

For a twist, try adding a splash of soda water or using flavored vodka for a different taste profile.

Storage Recommendations

Freshly made cocktails are best enjoyed immediately, but you can prepare the strawberry mixture in advance and store it in the refrigerator for a few hours before mixing.



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Cook techniques

Shaking

To properly combine the ingredients and chill the cocktail, use a cocktail shaker. Fill it with ice, add the ingredients, and shake vigorously for about 15-20 seconds.

Straining

After shaking, strain the mixture into a glass using a fine mesh strainer or the built-in strainer of the shaker. This step ensures a smooth drink by removing any ice shards or pulp.

Garnishing

For an appealing presentation, garnish the martini with a lemon twist or a fresh strawberry. This adds a touch of elegance and enhances the drink's flavor profile.

Chilling the glass

Before serving, chill your martini glass by filling it with ice water. Let it sit while you prepare the cocktail, then empty the glass before pouring in the drink.

FAQ

Can I use fresh strawberries for this recipe?

Yes, using fresh strawberries is recommended for the best flavor.

Is it possible to make this drink non-alcoholic?

You can create a non-alcoholic version by substituting the vodka with a non-alcoholic spirit or using sparkling lemonade.

What type of vodka works best for a martini?

A smooth, high-quality vodka is ideal for martinis, but you can choose your favorite brand based on personal preference.

See also Winter Tea

Can I prepare this cocktail in advance?

It's best to prepare cocktails fresh, but you can pre-mix the ingredients (excluding ice) and store them in the refrigerator for a few hours before shaking.

How can I adjust the sweetness of the drink?

You can adjust the sweetness by adding more or less simple syrup according to your taste preferences.



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More recipes suggestions and combination
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