

Espresso Martini

Ingredients:

50ml/ 2 oz. Belvedere Vodka

20ml/ 2/3 oz. Espresso (or more if you like)

10ml/ 1/3 oz. Simple sugar syrup (see recipe below)

Shake all ingredients over cubed ice for approximately 60 seconds and then strain into chilled martini glass.

Simple sugar syrup recipe:

This is a simple 2:1 ratio sugar syrup. Simply add twice as much sugar as water to a saucepan and bring to a boil. Swirl ingredients to combine; don't stir! Once sugar is completely dissolved and syrup has begun to thicken, remove from heat and let cool. If you make a larger amount, you can put in a bottle or jar and it will keep in the fridge for months.

Note: You can use brown sugar if you want to.