

## DESCRIBING AND EXPLAINING A PROCESS

### THE PERFECT MARTINI

It's an argument that has plagued modern man since the dawn of time. Well, since the early fifties, at least. Just how does one make the "perfect martini?" The following is the best way to make the perfect martini. Read it. Memorize it. Become one with it. You'll need a few items...

- Ice. Lots of it.
- Properly chilled, stemmed martini glasses (Properly chilled means your glasses should be in the freezer for a minimum of one hour prior to making the martini.)
- Vermouth
- A glass pitcher or metal shaker
- Garnish, be it olives, or lemon peel. These are the only things, garnish-wise, that are permitted. Sure, you can use things like cocktail onions, but then it isn't a martini, now is it? The answer is no. It's a Gibson.
- And last, but obviously not least, gin. Pay attention. I said GIN. I did not mention raspberries, chocolate, or anything involving butterscotch. Those drinks may be "martini-like", because of the glass in which they rest, but the similarity ends right there. And don't give me any of this James Bond stuff about vodka. No! That is not a martini, either. Case closed.



### 12 STEPS TO THE PERFECT MARTINI

1. First, grab the vermouth out of the fridge. It needs to be in the fridge, because it's a perishable item. Take off the cap. Pour the vermouth into the cap. That's all the vermouth you need.
2. Now, take the glass pitcher, or metal vessel, out of the freezer.
3. Put the ice in the container (a healthy handful of cubes), and then pour in the vermouth. You want not only to coat the bottom of the shaker/pitcher, but the ice as well. Give it a swirl, and then out it goes, right down the drain. Now, it's not necessary to shake it to death. A drop or two of vermouth is in proper proportion.
4. On to the gin, which should be kept in the freezer. Let's be careful. We have been trained by various restaurants and bars that a martini should be somewhere between the size of your head and a bowling ball. No, no, no. Two shots. No more.
5. At this point, it depends what type of container is in use. If it's a glass pitcher, you stir. If it's a metal shaker, you swirl. You want the ice friction to cause a chain reaction of cold, but you don't want to bruise the gin. Gin needs to be gently introduced to the vermouth, and there MUST be some ice melt dilution.
6. At this point, put your container down and your accessories away. Find some good music.
7. Okay, back to the drink. Swirl/stir it some more.

8. Now put out something to nibble on. My preference is for good old fashioned peanuts. Other options are mixed nuts, or even blue cheese on crackers.
9. Back to the drink again. Swirl some more.
10. Grab the olives out of the fridge. Take your toothpick and push out those nasty little red pimentos. Mount up two olives.
11. Swirl some more.
12. Strain the concoction into two martini glasses. In go the olives. Out go the day's troubles.

-Adapted from *The Art of Manliness* by Mr. Cook

Find the word that best matches the definition.

1. (especially of food) likely to decay or go bad quickly.
2. a part or number considered in comparative relation to a whole.
3. making a drink bitter.
4. process of making a liquid thinner/weaker by adding water to it.
5. take small bites out of.
6. a mixture of various ingredients or elements.
7. pour out liquid in order to separate out any solid matter.

