

Lemon Drop Martini

<http://userealbutter.com/2010/04/06/lemon-drop-martini-recipe/>

enough sugar for dipping the rim of the martini glass

1/4 Meyer lemon

ice

2 oz. [Buddha's Hand Citron-infused vodka](#) or other citron vodka

1 tbsp [grapefruit-infused simple syrup](#) or make a 1:1 sugar:water simple syrup

Simple syrup: To make simple syrup combine 1 cup of water and 1 cup of sugar in a small saucepan. Stir over high heat until the sugar has dissolved. Bring to a boil and let boil for a minute. Turn off the heat. Let cool completely. Pour into a glass jar and store covered in the refrigerator.

Place the sugar in a bowl slightly larger than the mouth of the martini glass. Take the wedge of Meyer lemon and rub it along the inside rim of the glass. (The reason I run it on the inside is because I don't want sugar dropping all over my house. If you like the effect of having it on both sides, then go ahead and run the wedge along the rim of the glass.) Turn the glass over and dip the rim in the sugar bowl. Shake off excess and set aside. Fill a cocktail shaker with ice. Squeeze the wedge of Meyer lemon over the ice. Add the citron vodka and the simple syrup. Cap the shaker and shake (the longer you shake, the more dilute). Strain into martini glass. Makes a small martini. If you have large martini glasses, you may want to double the recipe.