



FINCH + FENNEL

Dilly Jalapeño Martini

INGREDIENTS:

Ice Cubes

2 ½ oz Vodka

½ oz Vermouth (optional)

1 oz F+F Dilly Jalapeño Hot Sauce

Dill pickle, sliced in quarters or rounds, for garnish



INSTRUCTIONS:

1. Fill a cocktail shaker completely with ice.
2. Pour vodka, vermouth & F+F Dilly Jalapeño Hot Sauce into the shaker, over the ice.
3. Shake until combined & cold.
4. Using a strainer, pour into a martini glass & serve with a slice of dill pickle.

Enjoy!

