

Sake Green Tea Martini with Crushed Peppercorns

Sake, the traditional Japanese rice wine, meets the classic American martini in this trendy cocktail. Peppercorn Mélange provides an eye-catching garnish.

Prep Time: 5 minutes

McCormick® Gourmet Collection™ Peppercorn Mélange

1 1/2 ounces dry sake

1 1/2 ounces vodka

1/2 ounce green tea liqueur

1 small cucumber (optional)

1. Place peppercorns in large resealable plastic bag. Close tightly. Pound with a rolling pin, mallet or heavy skillet until coarsely cracked. Pour out onto a small plate. Wet outside rims of martini glasses with water. Dip glasses in cracked peppercorns to lightly coat.
2. Fill cocktail shaker two-thirds full with ice. Add sake, vodka and green tea liqueur; shake until well mixed and chilled. Strain into martini glasses.
3. If desired, scoop out small cucumber balls from peeled cucumber using a melon baller. Slice thin strips of cucumber peel and float in the martinis.

Makes 2 servings.