

# COCKTAIL CHAMELEON™

by MARK ADDISON

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## Marktini

This signature martini is never out of place at a cocktail party. It's ideal to scale up for a pitcher and can even be made into a punch with the addition of Champagne. Use this recipe as a point of departure to come up with your own variation and name it after yourself.

### glassware

7-oz. cocktail glass, chilled

### bar tools

Cocktail shaker

Strainer

### yield

4 1/2 oz., serves 1; or scale up for a pitcher

### ingredients

1 1/2 oz. Chopin Rye Vodka

1/2 oz. Amaro Montenegro

1 oz. orange syrup (recipe below)

1/2 oz. fresh lime juice

1 oz. pomegranate juice

### garnish

1 orange peel curl

### directions

Fill the shaker with ice and add all the ingredients, shaking until well chilled.

Strain into the chilled glass.

Garnish with the orange curl.

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## Orange Syrup

Yield: 5 oz.

1/2 c. sugar

1/2 c. water

1 Tbsp. orange zest

In a small saucepan, bring water and sugar to a boil until the sugar dissolves, about 5 minutes. Remove from the heat and add orange zest, steeping until cooled to room temperature, about 20 minutes. Strain through a fine mesh sieve, without pressing on the zest. Funnel into a 5-oz. bottle and refrigerate

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