

# Spirited Entertaining

## Time-Honored Spirit Is More Than A Mixer

(NAPSA)—Odds are you have never sipped a “Diplomat.”

This drink was all the rage in 1910, say cocktail historians Jared Brown and Anistatia Miller, authors of “Shaken Not Stirred: A Celebration of the Martini.” It’s a cocktail made with equal parts dry and sweet vermouth and a dash of maraschino liqueur over ice.

Even then vermouth was a favorite. Although often known as the other ingredient in a martini, this time-honored spirit is remarkably versatile.

Vermouth is created when quality wine is infused with a mix of aromatic botanicals to achieve an ideal balance of spice, bitterness, sweetness and acidity.

The exact recipe varies and is always kept secret. Wild alpine gentian, Provençal lavender, Valencia oranges, and cinnamon and cardamom from the Spice Islands are just five of more than 30 exotic ingredients.

### How to Serve Vermouth

While vermouth is most frequently served in cocktails, it is delightful on its own.

Enjoy a glass of vermouth well chilled with a twist of orange or lemon, either on the rocks or with a splash of soda.

Dry vermouth varieties such as Martini & Rossi Extra Dry or Noilly Prat Extra Dry are often sipped as an apéritif, before dining, as their bitterness whets the appetite and opens the palate.

Sweet vermouth such as Rosso or Noilly Prat Red can be served as a digestif.

### 21st Century Cocktails

Favorites such as an Italian Iced Tea, Noilly Cassis, and



The “V” in vermouth may stand for versatility, since vermouth is great mixed in cocktails and when served by itself.

Negroni Cocktails are enjoying a renaissance. The best mixologists consider vermouth to be a premier building block for a number of new ideas—the Extra Dry Italiano and the Italian Iced Tea are two of their tempting creations.

### Italian Iced Tea

- 1 part Martini & Rossi Rosso Vermouth
- 1 part ginger ale

Pour over ice and garnish with a lemon twist.

### Extra Dry Italiano

- 1 part Martini & Rossi Extra Dry Vermouth
- 1 part orange juice
- 1 part strawberry puree

Shake and strain into a chilled martini glass.

As served at the Dolce & Gabbana Martini Bar in Milan, Italy.