

## VESPER MARTINI ON THE ROCKS

### **Ingredients:**

Three parts Gordon's Gin  
One part Vodka  
One part Lillet

### **Directions:**

Pour over ice.  
Serve with a lemon twist.

The foregoing is my version.

The original is as follows from the James Bond novel Casino Royale:

“A dry martini”, (Bond) said “One in a deep Champagne goblet.”

“Oui Monsieur.”

“Just a moment. Three measures of Gordon's Gin, one of Vodka, half a measure of Kina Lillet. Shake it very well until it's ice-cold, then add a large thin slice of lemon peel.

Got it?

“Certainly, Monsieur.” The barman seemed pleased with the idea. ....

“This drink's my own invention (said Bond) I'm going to patent it when I can think of a good name.”

In the next chapter Bond names the drink for the beautiful Vesper Lind.

He never again drinks a Vesper Martini.