

## The Goth Club

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Sunday, October 25, 2009 05:04

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### Tequilatini

Tags: [martini](#), [tequila](#) | Author : [Egofreaky](#) | Category : [Drinks](#), [news](#)

So with everyone screwing around with martinis lately, I thought it was my turn to make a nice simple drink... and bastardise a martini while I was at it.



Porfidio is probably out of the price range for most people...

Presenting the Tequilatini (patent pending)

OK, I lied... I'm too cheap to apply for patents, so my best ideas get stolen regularly.

This one's real simple guys, so you should be able to get any bartender to make one for you:

**Glass:** Martini... obviously. Go for a small one.

#### **Ingredients:**

- 30ml [Tequila Reposadas](#). These are mildly aged tequilas. Avoid "Blanco" [tequila](#), as they taste like shit (anything aged less than 3 months). Brands like *Conquistador*, for instance. A good, readily available tequila is Jose Cuervo. This should *really* be your benchmark for the cheapest tequila you drink. All those people that say tequila tastes crap, they're the people that have never had a really good tequila like [Porfidio](#) (pictured) or a premium [El Jimador](#).
- A dash of of vermouth. Like any martini, dry for a dry tequilatini, or blanco for a sweet tequilatini. I suppose you could use red if you're going for sweet and have a darker coloured tequila.

**Method:** Build & gently stir.

#### **Garnish:**

- *Extra Dry* – Olives
- *Dry* – Lemon peel curls
- *Sweet* – Marschino cherry
- *Extra Sweet* – Lychees (pictured)

Enjoy!

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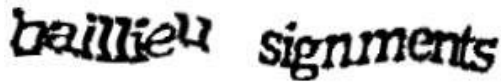
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