

## One Is Just Right

*By Hap Hansen*

I am a terrible cook. That's why I eat several meals each week at Blossoms. However, I do have a favorite recipe. It has only four ingredients, plus a glass in which to place them. The ingredients are: ice, green olives, gin and Vermouth.

First, fill the glass with ice and pour in an ounce and a half of gin. I use Beefeaters gin, but almost all brands, whether they cost \$10 a bottle or \$50, still taste like gin. Then add a small amount of Vermouth. Now it's called a Martini.

Instead of a half-ounce of Vermouth I use this spray bottle, so as not to overwhelm the distinctive taste of gin. Send a spray of Vermouth in the air, over the glass, then move the glass around to catch a few droplets. Put in one green olive, two if you're hungry. Under no circumstance, pour liquid olive juice into the glass. That's called a 'Dirty Martini' and it will taste like an olive branch from Lebanon!

Now stir smoothly. Do not, as Sean Connery says in his 007 movies, shake the gin before pouring it into the glass. If you shake it, the gin will be 'bruised'. One must stir gently. Fortunately, bruised gin still has the flavor of gin! With just a few droplets of Vermouth, instead of half an ounce, it's called a 'Very Dry Martini,' which can sometimes make your lips pucker.

Now, take your glass full of liquid goodies over to your easy chair, put your feet up, turn on the network news, take several sips of your liquid wonder to work up a false courage and swear at the politicians on TV with whom you disagree.

A final precaution. Unless you are an old-time lover or connoisseur of Martini's, remember this: One Martini is just right. Two Martinis are too many. And three Martinis are not enough!