

Freeze Dried Skittles Martini

This recipe makes one Martini



Ingredients

1 oz Skittles-infused vodka
2 oz sweet and sour mix
3 oz lemon-lime soda
Skittles - freeze dried, may want regular for infusing the vodka but not required
ice cubes
water (for rimming the glass)

Directions:

1. Add Skittles to vodka and let it sit for 4 hours or until the Skittles dissolve. You can use freeze-dried Skittles for faster infusion, but it is not required.
2. (Optional) Strain the infused vodka to remove any remaining grit.
3. Blend freeze-dried Skittles into a fine powder.
4. Dip the rim of a glass in water, then coat it with the Skittles powder.
5. In a cocktail shaker, combine 1 oz of Skittles-infused vodka, 2 oz of sweet and sour mix, and ice cubes. Secure the lid and shake well.
6. Add 3 oz of lemon-lime soda to the shaker, secure the lid, and gently swirl to mix.
7. Pour the mixture into your prepared glass.
8. Enjoy! Please drink responsibly.

Rehydration:

Not Applicable

Notes:

Adding only one color of Skittles to the vodka will let you control the color, so for St. Patrick's day if you only use green Skittles you will have green vodka.

Nutritional Value Per Drink

Calories: 195 Protein: 0 g Fat: 0 g Carbohydrates: 30 g Sugar: 30 g Fiber: 0 g