

GIN COCKTAIL

# Montgomery, the Dry Martini recipe according to Hemingway

When it comes to this drink, there is one thing that comes to mind: the Montgomery is a dry cocktail. It is neither sweet nor bitter, nor yet sour or salty. It is purely and exquisitely dry. This is the secret of a cocktail that has long been part of the history of Harry's Bar, just like the man who invented it, Mister Ernest Hemingway.



Difficulty  
Easy



Prep time  
3 minutes



Serving  
1 drink

## INGREDIENTS

Only two essential ingredients are required to mix a perfect Montgomery, in a 15 to 1 ratio.

- 3 oz. of Gin
- 0,15 oz. of Vermouth Dry
- Ice
- Lemon rind

## RECIPE AND TIPS FOR A HOMEMADE MONTGOMERY

Aromatic precision defines this Mixology excellence as a true legend. Here are the steps to prepare it.

- 1 The first step is to chill a short cylindrical tumbler glass with ice or by placing the glass in the freezer ahead of time, as is customary at Harry's Bar.
- 2 In a mixing glass filled with ice, pour in a dash of Vermouth and stir. Then, add 3 ounces of Gin to the Vermouth. Alternatively, to avoid using ice and to be faithful to the Cipriani recipe, store the two spirits in the freezer to keep them icy and ready for mixing.



3 Stir gently with the help of a stirrer.



4 Pour the drink into a cooled glass, straining out the ice used during mixing.



FOR GARNISHES LOVERS, ADD A TWIST OF LEMON RIND AND THE MONTGOMERY IS READY TO BE SERVED.

