

Goumi Berry Martini

For the fresh goumi berry syrup:

1/3 cup water
1/3 cup sugar
1 1/3 cups fresh goumi berries

For the martini:

1 1/2 ounces vodka
1 1/2 ounces goumi berry syrup
1 teaspoon fresh lemon juice

For the fresh goumi berry syrup:

In a small saucepan, heat the water and sugar until the sugar dissolves. Add the goumi berries and cook over medium heat until the skins begin to pop, about 3 minutes. Pour through a fine mesh sieve or strainer and press the berries to get out all the juice. Discard the seeds and skins. Chill syrup until ready to use.

For the martini:

Place all ingredients into a cocktail shaker filled with ice. Shake vigorously. Strain into a chilled martini glass. Garnish with lemon slices if desired.