
Sapphire Martini: a Delightful Blue Gin Cocktail

Total: 3 mins

Prep: 3 mins

Cook: 0 mins

Serving: 1 serving

56 RATINGS

The sapphire [martini](#) is an absolute delight, adding a little color and orange flavor to your classic [gin](#) martini. It is a nice way to switch up your [martini routine](#) and the blue color is a fabulous addition to any affair.

The color of the sapphire martini comes from the use of blue curaçao. It is an [orange-flavored liqueur](#) that has a beautiful blue hue which we find so useful when making cocktails.

Like the [diamond martini](#), one of the characteristics of this cocktail is that the gin and cocktail glass are both "frozen" and no ice is used while mixing. Since gin cannot actually [freeze](#), this simply means that you'll place the bottle in the freezer for a while until it is nice and cold.

Ingredients

2 ounces gin (Bombay Sapphire or other [premium gin](#), frozen)

2 dashes [dry vermouth](#)

2 dashes blue curaçao

Garnish: [lemon twist](#)

Steps to Make It

- 01 [Chill](#) a cocktail glass.
- 02 Add a couple of dashes each of dry vermouth and blue curaçao to the glass.
- 03 Pour in the gin.
- 04 Garnish with the lemon twist.
- 05 If you like, [stir](#) the ingredients in a cocktail shaker filled with ice and strain it into the frozen glass.

Choose Your Gin

Only a dash of vermouth and curaçao are used in the recipe, so they are merely light accents to the gin. That is why it is important to choose a [high-quality gin](#), just like you would for any other martini. Your choice of gin will make or break this drink.

Naturally, given the name, [Bombay Sapphire](#) is a perfect option. It has long been the gin of choice in bars across the world for the sapphire martini. Though it looks like the gin is blue, that is only the color of the glass. Once you pour it, you'll find it to be as clear as any other gin. That is another reason why blue curaçao (not white or orange) is required for this cocktail.

How Strong Is the Sapphire Martini?

As with most martinis, the sapphire martini is made entirely of alcohol and that means that this is not a weak drink. In fact, it is slightly lower than the bottling proof of gin, with an [alcohol content](#) of 36 percent ABV (72 proof).

Why is it so strong? Notice that the recipe doesn't actually ask you to mix the gin, therefore no ice is added to dilute it. That simple little omission makes this one of the strongest martinis you can make.

For comparison sake, if you were to stir the drink with ice, that dilution would bring the mix down to 30 percent ABV (60 proof). While the difference seems small, it is just enough to bring it down to the average strength of a martini.

Recipe Tags:

Martini

Blue Gin

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