

# Vampire Killer Martini

*Taste of Home Test Kitchen  
Taste of Home Annual Recipes 2021*

## **Servings: 8**

*1 serrano pepper, seeded  
and quartered  
2 cloves garlic, crushed  
1 strip (two inch) lemon zest  
1 1/2 cups vodka  
ice  
pickled baby beets (for  
garnish)*

Place the pepper, garlic, lemon zest strip and vodka in a large glass or plastic container. Cover and let stand at room temperature for one week.

For each serving, fill a shaker three-quarters full with ice. Add 1-1/2 ounce of infused vodka to the shaker. Cover. Shake until condensation forms on the outside of the shaker, 10 to 15 seconds.

Strain into a chilled martini glass.

Garnish with a beet.

---

Per Serving (excluding unknown items): 98 Calories; trace Fat (2.8% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Vegetable; 0 Fruit.