

## Cosmopolitan

<http://unihomemaker.com/2013/03/02/cosmopolitan/>

### *Ingredients:*

- 2 ounces of vodka, chilled in freezer (I used Tito's)
- 1 ounce of Cointreau
- 1 ounce of fresh lime juice
- 1 ounce cranberry juice
- ice
- orange peel for garnish

### *Preparation:*

Cut a medium-width strip of orange peel, and remove as much pith as possible. \*  
Fill your martini glasses with ice and water and set aside.  
Fill up your cocktail shaker with ice (about halfway or so).  
Add the vodka, Cointreau, lime juice, and cranberry juice to the shaker.  
Shake well (I usually count slowly to 30, but this is a personal preference).  
Pour into martini glasses.

\*This part is optional but it definitely adds a bit more flavor complexity to the drink. Heat up the orange peel over an open flame for a few seconds until it's warm. Heat it slowly or else it will burn. Once it's warm, the pores will open up and the essential oils will come out with a little squeeze. Squeeze the oils into the drink and wipe the rim of the glass once around with the peel. Then toss the peel into the drink or, if you want a little extra flair, you can cut a small strip and twist it for the garnish.