

# // BRUSHETTA

Three Olives<sup>®</sup>  
VODKA



## INGREDIENTS

- 5 tablespoons extra-virgin olive oil
- 1 Fresh French baguette  
– cut into 3/4-inch slices
- 6 grape tomatoes, finely chopped
- 2 small scallions (spring onions),  
finely sliced on bias
- 2 tablespoons cornichons  
(finely chopped) or capers
- 1/2 cup basil leaves, finely chopped
- 3 tablespoons of Three Olives<sup>®</sup>  
Vodka Unflavored
- 1 teaspoon freshly ground black pepper
- 1 tablespoon kosher salt,  
or coarse sea salt
- 2 garlic cloves, minced
- Sprigs of fresh basil to garnish

## DIRECTIONS

1. Warm 3 tablespoons of olive oil in a large skillet over a moderate heat. Gently fry bread slices until golden on each side (but centers stay soft) and set aside.
1. Combine and mix the rest of the oil with tomatoes, green onion, cornichons or capers, basil leaves, garlic, Three Olives<sup>®</sup> Vodka Unflavored, and black pepper in a large bowl, cover and set aside.
2. When ready to serve, brush with extra virgin olive oil onto each toast, add tomato mixture, and garnish with fresh dill.

# // PINKYS UP

Three Olives<sup>®</sup>  
VODKA



## INGREDIENTS

- 2oz Three Olives<sup>®</sup> Vodka Unflavored
- 1oz dry vermouth
- 3 Basil Leaves

## DIRECTIONS

1. In a mixing glass add basil.
2. Gently muddle basil (just trying to get the oils going, we don't want chunks coming off the leaves).
3. Add ice.
4. Add remaining ingredients.
5. Stir for 10 to 15 seconds or until condensation appears on glass.
6. Double strain into coupe glass.
7. Garnish w/ lemon peel (pinch so oils get onto glass).