



THE ZARTINI

THE COMPETITION WAS FIERCE. AND WHILE ALL OF THE FOLLOWING RECIPES ARE WINNERS IN THEIR OWN RIGHT, ONLY ONE COULD BE

THE 2003 ZARTINI

Alex Doll

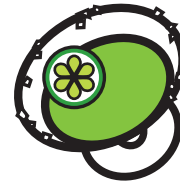
Combine 1 part VODKA with apple pucker, to taste. Anchor cinnamon stick in glass with raspberry. Garnish with a festive star. Bottom's up!



LIME ZARTINI

Emily Greenfield

Combine 5 parts VODKA, 1 part lime juice, 1 part triple sec, dash of tonic. Shake with ice. Serve with lime sugar-coated rim.



FROSTY THE ZARTINI

Karen & George Rafeedie

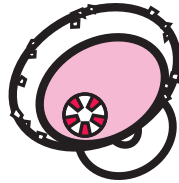
Fill blender with 5 parts VODKA, ice, peppermint schnapps, powdered sugar. Blend until slushie, and scoop into glass. Add shredded coconut, small plastic top hat and 1 orange sprinkle.



MINTI ZARTINI

Beth Grushkin & Lisa Pilney

Combine 1 part VODKA with peppermint schnapps, about 5:1 ratio. Rub rim with fresh lemon wedge before dipping in mixture of crushed candy canes and powdered sugar.



ZARTINI CRANTINI

Sean Mines

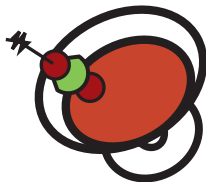
Combine 1 part VODKA with cranberry juice, lime juice, grenadine and mint leaves with dried cranberries for holly garnish. Measure to taste.



RAZMATAZZINI

Tracy Heropkie

1 part VODKA, 1/2 part apple pucker, 1/2 part raspberry pucker, splash of Sprite or 7-Up. Serve with green apple and raspberry skewer garnish.



BLACK & WHITE ZARTINI

Faron Greenfield

6 parts premium VODKA, 1 part Godiva white chocolate liqueur. Shake and pour into chocolate syrup-lined glass. Garnish with whipped cream and chocolate candy.



RUDOLPH ZARTINI

Chevon & Chris Rogers

Swirl Rosso Vermuth in shaker and empty. Add Bombay Sapphire GIN, orange juice, 3 ice cubes and shake. Finish with cherry skewer and splash of grenadine for color.

