

How to Make a Black Magic Martini: Dark, Smooth, and Spooky

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10 min

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INGREDIENTS

Swaps and Notes:

Vodka: If you prefer gin, a high-quality London dry gin can be substituted, though it will change the flavor profile significantly. You could also try a white rum for a slightly sweeter base.

Black Raspberry Liqueur: While this is key to the "black magic" color, you can use other dark fruit liqueurs like Crème de Cassis (blackcurrant) for a similar effect, though the flavor will be tangier.

Lemon Juice: Lime juice can be used in a pinch, but the lemon brightens the berry flavor more effectively.

The Black Rim: If you can't find black sanding sugar, you can mix regular sugar with a tiny drop of black gel food coloring and let it dry slightly, or simply skip the rim. A dusting of black edible glitter can also be fun!

DIRECTIONS

1. This recipe is simple, but following these steps ensures you get a perfectly chilled, smooth martini every time.
2. **Step 1: Prep the Glass:** If using the black sugar rim, pour a small amount of black sugar onto a shallow plate.
3. Run a lemon wedge around the rim of your martini glass to moisten the edge.
4. Dip the wet rim gently into the black sugar, turning slowly until the rim is evenly coated. Set the glass aside.
5. **Step 2: Combine the Ingredients:** Fill a cocktail shaker halfway with ice.
6. Pour the 1.5 oz of vodka, 1 oz of black raspberry liqueur, and 0.5 oz of fresh lemon juice into the shaker.
7. **Step 3: Shake and Serve:** Seal the shaker tightly and shake vigorously for about 15-20 seconds. This step is crucial for properly chilling and slightly diluting the martini. You want the outside of the shaker to be frosty.
8. Strain the mixture into your prepared martini glass. Do not pour the ice into the glass.
9. Garnish with a few fresh blackberries on a cocktail pick or dropped into the drink.

SWAPS & NOTES

make it a welcome sip any time of year when you want a rich, cozy drink.

Black Raspberry Liqueur (e.g., Chambord) 1 oz Essential for the color and deep berry flavor.

Fresh Lemon Juice 1/2 oz Freshly squeezed is non-negotiable for balance.

Ice For chilling the cocktail shaker.

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