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## How many drinks in a fifth of vodka

Millennials are health- and money-conscious, so vodka is a great beverage choice since it lets them enjoy their alcohol inexpensively and without too many calories. The methodology holds up because, according to a report from Marketing Charts, one out of every three Millennials chooses vodka over any other liquor. Among cocktails starring the spirit, Moscow Mules and gimlets are having a moment. Luckily, these and other vodka drinks are easy to make. These seven simple recipes are sure to impress your friends. 1. Moscow Mule Moscow Mule in a copper mug | Source: iStock First up is the Moscow Mule, which comes to us from Epicurious. The copper mug has become a mainstay at Millennials' social gatherings, and the drink inside the mug couldn't be easier to make. It's a combination of only three ingredients: lime juice, vodka, and ginger beer. Add some ice and you're ready to drink. Expecting a crowd? This cocktail is easy to multiply. Ingredients: 1 half lime 2 ounces vodka 4 to 6 ounces ginger beer Directions: Squeeze lime into a Collins glass or copper mug and drop in half lime. Add two or three large ice cubes, then pour in the vodka and fill with cold ginger beer. Serve with a stirring rod. 2. Vodka Gimlet Trio of refreshing cocktails | Source: iStock The gimlet is also a popular choice among Millennials and with this recipe from Tablespoon, you can whip up your own vodka version at home. Once again, the cocktail is all about minimalism. For a more traditional rendition, you can swap out the vodka for gin. Ingredients: 1 ½ ounce gin or vodka 1 ounce fresh lime juice 1 ounce simple syrup Ice cubes Lime wheel or lime zest for garnish, if desired Directions: Fill a cocktail shaker with ice. Add the vodka, lime and simple syrup. Shake rapidly for about 20 seconds. Strain into a rocks glass filled with ice. Add desired garnish. 3. Cosmopolitan Cosmopolitan cocktail in a martini glass | Source: iStock The Cosmopolitan has always been popular, which isn't too surprising. It's hard to resist this sweet, easy-to-drink cocktail. Since ordering them at a bar can quickly put a dent in your wallet, follow this formula from Inspired Taste. It teaches you how to make your Cosmopolitans at home with all the usual suspects: vodka, triple sec, cranberry juice, lime juice, and ice. Ingredients: 2 ounces vodka ½ ounce triple sec ¼ ounce cranberry juice ¼ to ½ ounce fresh lime juice 1 (2-inch) orange peel or twist Ice Directions: Fill a cocktail shaker with ice then add vodka, triple sec, cranberry juice and lime juice. Shake the cocktail shaker for about 30 seconds, or until well chilled. Then, strain into a martini glass. Garnish with an orange peel or twist. Serve immediately. 4. Perfect Martini Ice cold vodka martini | Source: iStock Dare to master the vodka martini? If so, this recipe from Chowhound is for you. It calls for gin, which you can swap out for vodka, as well as vermouth, ice, and a lemon twist. Invest in some martini glasses so you can get the full experience at home. If you're feeling fancy, serve some olives with your Martinis. Ingredients: 2 ounces gin or vodka 1 ounce dry vermouth Ice Lemon twist, for garnish Green olive (optional) Directions: Place a martini glass in the freezer to chill, 10 minutes or longer. Measure the gin or vodka and vermouth into a mixing glass. Add ice and stir until chilled, about 30 seconds. Strain into the chilled martini glass. Rub the rim of the glass with the lemon twist, drop it into the martini, and serve. 5. Bloody Mary A pair of two Bloody Mary cocktails | Source: iStock Up next is the drink you can enjoy any time of day: the Bloody Mary. The next time you're hosting breakfast or brunch at your home, make this Bloody Mary recipe from Martha Stewart. The recipe serves 6 and as long as you have tomato juice, Worcestershire sauce, horseradish, vodka, and hot sauce, there's no reason you can't make one to rival an restaurant's. Ingredients: 4 cups tomato juice Juice of 2 large lemons 1 to 2 tablespoons Worcestershire sauce 1 heaping tablespoon prepared horseradish 1 ½ cloves garlic, passed through a garlic press 2 teaspoons coarsely ground pepper ¼ to ½ teaspoon hot sauce Vodka, to taste Lemon wedges, for serving Directions: Place tomato juice in a large container with a tight-fitting lid. Add lemon juice, Worcestershire sauce, horseradish, garlic, pepper, and hot sauce; shake vigorously. Taste, and adjust for seasoning. Pour one part vodka and three parts Bloody Mary mix over ice in a shaker. Shake well. Pour into glasses. Squeeze a wedge of lemon over drink, but don't stir, then discard used wedge. Garnish with a large stick of celery and a large lemon wedge. 6. Vodka Mojito Mojito with herb sprigs and a lime wedge | Source: iStock Most people think mojitos are only made with gin, but they can be spiked with vodka, too. This version from Giada DeLaurentis, featured on Food Network, teaches you how. The formula also shows you how to make homemade mint simple syrup, and it couldn't be easier. Take that simple syrup and spike it with vodka, lime juice, and club soda, and you have a refreshing summer drink. This recipe serves 4. Ingredients: 1 ½ cups mint simple syrup, recipe follows 1 cup vodka, chilled ¼ cup fresh lime juice (from 2 to 3 large limes) 1 cup club soda, chilled Ice Fresh mint sprigs, for garnish Mint Simple Syrup: 1 cup sugar 1 cup water 1 packed cup fresh mint leaves Directions: In a pitcher, combine the simple syrup, vodka, lime juice, and club soda. Pour into ice-filled glasses and garnish with mint sprigs. For Mint Simple Syrup: In a small saucepan, over medium heat, combine the sugar, water, and mint leaves. Bring to a boil, reduce the heat, and simmer for 5 minutes, stirring occasionally, until the sugar has dissolved. Remove the pan from the heat and allow the syrup to cool for 20 minutes. Strain before using, pressing on the mint leaves to extract as much syrup as possible. 7. Vodka Thyme Lemonade Pitcher of refreshing summer lemonade | Source: iStock For something summery and refreshing, you're going to want to try your hand at this spiked lemonade with a bit of thyme from Food & Wine. It's more sophisticated than the standard, but still fun. To make your own flavored syrup, simply add a few lemon twists and thyme sprigs to a basic simple syrup over the stove, then let everything steep. Once the mixture is cool, you're ready to get shaking. Ingredients: 4 lemon wedges Superfine sugar Ice 2 ounces citrus vodka 1 ounce chilled club soda 1 lemon thyme sprig 2 ounces Lemon-Thyme Syrup Directions: Moisten the outer rim of a highball glass with 1 lemon wedge and coat lightly with superfine sugar. Add ice to the glass. In a cocktail shaker, muddle the remaining three lemon wedges with the lemon-thyme Syrup. Add ice and the vodka and shake well. Stir in the club soda. Strain the drink into the prepared highball glass and garnish with the lemon thyme sprig. More From Culture Cheat Sheet: It might not be as hip as bourbon or come with the same aura manly sophistication of a single-malt scotch, but no home bar can be considered complete without a bottle vodka on the shelf. The clear spirit's lack of a distinct flavor means it often gets short-shrift from cocktail snobs, but it's those same neutral characteristics that make it so popular with many people. Vodka is easy to mix and easy to drink, which is why it's the starring liquor in such a wide variety of cocktails. And while there's nothing wrong with a classic vodka tonic or Moscow mule, why limit yourself to those old standbys when you're working with such a versatile liquor? Still not convinced vodka is worth drinking? Here are six essential vodka cocktails that might change your mind. 1. Vesper Vesper | iStock.com Can't decide between a gin or vodka martini? Split the difference and make yourself a vesper, a cocktail popularized by James Bond, who orders one in Casino Royale. This potent variation on the martini calls for both gin and vodka, along with Lillet Blanc instead of vermouth. Recipe from Bon Appétit. Ingredients: 3 ounces Plymouth Gin 1 ounce premium vodka ½ ounce Lillet Blanc 1 lemon Directions: Holding a large (preferably 1-inch) cube of ice in the palm of your hand, use the back of a stirring spoon to crack it into large pieces; place in a mixing glass. Repeat with enough ice to fill glass. Add gin, vodka, and Lillet Blanc and, using a bar spoon, rapidly stir 50 times in a circular motion (the outside of the shaker will become very cold and frosty). Strain martini through a Hawthorne strainer (or a large slotted spoon) into a chilled coupe glass. Strain any excess cocktail into a sidecar (or a small glass in a bowl of ice) set over ice. Using a small knife, remove a 1-inch piece of peel from lemon. Twist peel over drink to express oils, then rub around rim of glass. Drop peel, yellow side up, into the glass. Serve. 2. Bloody Mary Bloody Mary | iStock.com Whether you need a little hair of the dog or are just looking for something to wash down your bacon and eggs, you can't go wrong with a classic bloody Mary. This version of everyone's favorite brunch cocktail is from the Food Network's Ina Garten and serves 6. Ingredients: 3 large stalks celery from the heart, including leaves, plus extra for serving 36 ounces tomato juice 2 teaspoons prepared horseradish 1 teaspoon grated yellow onion 1 lemon, juiced ½ teaspoon Worcestershire sauce ½ teaspoon celery salt ¼ teaspoon kosher salt 12 dashes Tabasco or other hot sauce, or to taste 1½ cups vodka Directions: Cut the celery in large dice, including the leaves, and puree in the bowl of a food processor fitted with the steel blade. Process until finely minced. In a large pitcher, combine the rest of the ingredients except the vodka. With the food processor running, pour ¼ of the tomato juice mixture into the food processor through the feed tube. Then pour the contents of the food processor into the pitcher with the remaining tomato juice mixture. Add the vodka and chill. Serve in tall glasses over ice with a stick of celery. 3. Vodka Tonic with Mint Vodka tonic with mint | iStock.com A vodka tonic is one of the simplest vodka cocktails you can make, but it doesn't have much pizzazz. This variation from the New York Times spices things up with the addition of red pepper flakes. Fresh mint leaves also add dimension. Ingredients: 2 ounces vodka 8 to 10 mint leaves Pinch of red pepper flakes 4 ounces tonic water Juice of one-half of a lemon Directions: Fill an 8-ounce glass with ice cubes, add all ingredients and stir gently, taking care not to bruise mint leaves. 4. Rosemary Greyhound Cocktail Rosemary greyhound cocktail | iStock.com You can make a traditional greyhound cocktail with either vodka or gin and grapefruit juice. This version calls for vodka, along with a homemade rosemary simple syrup. The resulting drink is light and refreshing, perfect for sipping on warm evenings. Recipe from Tastes Lovely. Ingredients: For the rosemary simple syrup: 2 cups of water 2 cups of sugar 6 sprigs of rosemary For the cocktail: 2 ounces vodka ½ ounce rosemary simple syrup 4 ounces grapefruit juice Sprig of rosemary for garnish Directions: Combine the sugar and the water in a small saucepan and turn heat to medium-low. Cook for about 5 minutes, stirring occasionally, until a syrup forms. (Be careful not to let the mixture boil.) Add the rosemary to a heat-proof container. Pour the syrup over and let sit for at least 1 hour. Once prepared, the rosemary simple syrup will keep in a covered container in the refrigerator for up to 10 days. To prepare the cocktail, fill a highball glass with ice. Add the vodka, rosemary simple syrup, and grapefruit juice. Stir to combine. Garnish with a sprig of rosemary and serve. 5. Black Russian Black Russian | iStock.com It might be Jeff Lebowski's favorite drink, but the creamy flavors of a white Russian aren't to everyone's taste. If you like the combination of vodka and coffee liqueur but aren't a fan of dairy, try a black Russian. With only two ingredients, it's is one of the easiest cocktails to make, but that doesn't make it any less satisfying to drink. Recipe from Chowhound. Ingredients: 1 ounce vodka 1 ounce Kahlúa Directions: Chill an old-fashioned glass. Add ice, then pour vodka and Kahlúa over. Serve. 6. Blood Orange Martini Blood orange martini | iStock.com Consider this citrusy drink the grown-up cousin of that college party staple, the screwdriver. Fresh-squeezed blood orange juice is combined with vodka and a little Campari for a vibrantly colored cocktail that's perfect for picnics and brunches. Recipe from A Healthy Life for Me. Ingredients: 2 ounce vodka 1 ounce fresh-squeezed blood orange juice ½ ounce Campari Lemon wedge Directions: Combine the vodka, blood orange juice, and Campari in a cocktail shaker with fresh ice. Shake, then strain into a martini glass. Garnish with lemon wedge and serve. Follow Megan on Twitter @MeganE\_CS More from Culture Cheat Sheet: how many standard drinks in a fifth of vodka. how many drinks is a fifth



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