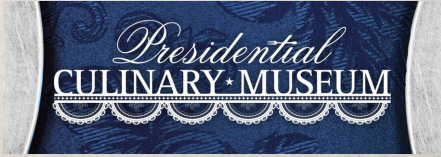




Chef Marti Mongiello



- 2 1/2 oz. Heroes Vodka (or other)**
- 1 1/2 oz. Bacardi Reserva Ocho Rum (or other)**
- 1/4 c. Pumpkin Puree**
- 3 tbsp. Real Maple Syrup**
- 6 ice cubes**
- 1/4 c. French Vanilla Creamer**
- 1/4 tsp. Pumpkin Pie Spice, +
Cinnamon Stick for decoration**
- Whipped Cream for topping
- Orange wedge to rim glass and wet it
- Crushed Gingerbread Snaps crumbs and dust on a small plate

Freeze Martini glasses. Spray whipped cream onto wax paper and freeze for later use. Mix ingredients in shaker and dance around getting an arm workout. Get glasses out and wet the rim with that orange wedge. Turn Martini glasses upside down into Gingerbread Snaps. Strain shaker into glasses (makes two servings). Decorate with floating island whipped cream and dust with Pumpkin Pie Spice and put in a cinnamon stick for garnish! Once the Kennedys moved into the White House, hard liquor began being served again with stiff drinks. A lot of folks rejoiced and others were enraged. President Hoover once asked Mother Magdalena in the Key Largo Hospital if "she could make a good dry Martini?" The Clinton's loved dry Martini's that I would put a whisper of dry Vermouth on. FDR loved his Gin-based Martinis and enjoyed them with King George VI at Hyde park, NY in a toast to their mothers trying to stop them from enjoying!

Pumpkin-tini with Orange Gingerbread Crumb Rimmed Glass!

