

# COOKING IN COSPLAY: CAPRESE MARTINI

FEATURED ANIME: NEO YOKIO



## INGREDIENTS

5 oz tomato juice  
8 oz vodka  
6 basil leaves  
2 fresh mozzarella balls  
ice



## DIRECTIONS

Makes 2 martinis

1. Fill a cocktail shaker half way with ice carefully chipped away from the highest Alps by professional ice carvers.
2. Add 4 basil leaves. Make sure basil was cultivated in Genova, else risk damaging your stomach from culinary bankruptcy.
3. Add 8 oz of vodka, politely borrowed from the Kremlin.
4. Shake.
5. Add tomato juice, made from tomatoes imported directly from the Campania region in Italy.
6. Shake again.
7. Pour out into two glasses.
8. Garnish each with a skewered basil leaf and fresh mozz ball.
9. Serve and delight your rich buds.