

Make Your Own Olive Juice for Dirty Martinis

Olive juice, or brine, doesn't come from the olives themselves like olive oil does. It is simply a mixture of salt, vinegar, and water, although the olives do add some flavor. Making your own dirty martini olive juice is fairly simple.

Ingredients

- 2 cups green olives
- 2½ cups water
- 2 tablespoons vinegar
- 2 tablespoons salt

Equipment

- 1 glass jar and lid (recycling an old olive jar is fine)
- Wooden spoon

Directions

1. Put the olives in the glass jar, and press them well with the wooden spoon to release their natural juices.
2. Mix the water, vinegar, and salt, and pour the mixture over the olives. Be sure the mixture covers the olives, but leave some airspace at the top of the jar.
3. Seal the container tightly with the lid, and shake it vigorously. This action blends the mixture and allows the olives to release a little more flavor.
4. Refrigerate the jar, and be sure to shake it again before using the juice. The longer the mixture is allowed to sit, the stronger the olive brine becomes.
5. Repeat this process until you've finished your olives, and you'll never have to waste them again.