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Olive juice is a key ingredient of martini and it is also used in marinades and in cooking. Martini is one of the favorite drinks for many people and they often see a less stock in olive juice for martinis. Now here you will know how to make it yourself. Knowing how to make it will be a great addition to your home bar and it can even save a much amount of olive for the bartenders as olive gets destroyer very easily.

For making olive juice you need simple ingredients such as olives, salt, vinegar, water and a jar that has a lid. The first step is to put the dry olives in the jar, and put on the lid and keep it at aside. In another jar, mix some salt and half tsp of vinegar in water at a murky consistency. Now put the mixture in the jar of olive in such a manner that the mixture covers the olive and goes in between the olives. You need to keep one eighth of the space open so that you ca shake the content well. Now you need to put on the lid and keep it tightly enough so that when you shake it, it does not get out. Now shake it well so that it gets mixed with the olive.

After mixing, refrigerate the content for half an hour and shake it again. Then keep it in the freezer for adequate time so that the olives soak the mixture well. Your olive juice is ready to use but shake it every time before use. The only thing is that you should mix with a closed lid. Now you can use the mixture for some time and make a fresh martini every time with the best possible olive juice.

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For more information on a olive juice for martinis, check out the info available online; these will help you learn to find the a olive juice!

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