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Organic Ocean Vodka review and holiday recipes

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Ocean Vodka is extremely smooth and was introduced to the market in 2005 and is the result of three generations of the Smith family who reside in Maui. Organic vodka doesn't conjure the most appealing thoughts for this Pop Culture Examiner, but those thoughts quickly began to change upon first glance of Ocean Vodka's exquisitely designed bottle ... almost too beautiful to open! But, open we did.



Ocean Vodka

The vodka is an award-winning, USDA certified organic, gluten-free, made from 100% organic sugar cane, the only spirit in the world made with deep ocean mineral water, distilled using continuous column distillation, mineral rich with calcium, magnesium and potassium, supports oceanic conservation and is the exclusive vodka of Hawaiian Airlines.

Ocean Vodka is currently available in 32 states and three Canadian provinces. You may purchase it online for \$33.00 at **Proof66**. However, this divine liquid is on a fast train that could one day, envelope us all in a delightful manner.

Please, enjoy the following recipes from the mixologists at Ocean Vodka!

OCEAN LILIKO'I COSMO



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Ingredients

- 2 oz. Ocean Vodka
- 1 oz. cranberry juice
- 2 oz. passion fruit juice or puree

Preparation:

Pour ingredients into a cocktail shaker over ice and shake vigorously. Strain into a martini glass or tall glass filled with ice. Garnish with a fresh orchid or slice of lime.

OCEAN BLUE MILE MARTINI**Ingredients**

- 2 oz. Ocean Vodka
- 2 oz. pineapple juice
- 1 oz. blue curacao

Preparation:

Pour ingredients into a cocktail shaker over ice and shake vigorously. Strain into a martini glass or tall glass filled with ice. Garnish with a lemon twist and drop in a gummy shark or whale.

POSEIDEN'S OCEAN ROYALE MARTINI**Ingredients**

- 2 oz. Ocean Vodka
- 1 oz. dry gin
- 1/2 oz. dry vermouth

Preparation:

Pour ingredients into a cocktail shaker over ice and shake vigorously. Strain into a martini glass or tall glass filled with ice. Garnish with a lemon twist.

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