



Oh, stuff it!

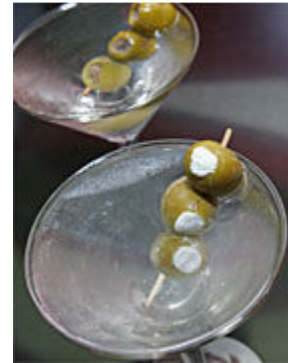
Pimento's passe compared to these olive fillers

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By [Karen Budell](#)

Sauerkraut: Mmm, sexy. Yeah right! You probably remember your grandma eating this cabbage creation. But now one company's suggesting you put it in your cocktail--sort of.

In an admitted effort to spike somewhat flat sales of Frank's Kraut, Chris Smith, marketing director of parent corporation Freemont Company, has launched a kraut campaign geared to entice a younger generation by focusing on what's hot: martinis.



[Check out K'Tini](#)

Thus, the K'Tini: a vodka martini with Frank's Kraut-stuffed, vermouth-infused olives. We talked to Smith about his effort to spearhead a sauerkraut revival.

Why call it K'Tini?

On the can [of sauerkraut], it's Frank's Kraut ... We are trying to create a new lingo, there's no question about that. We're inventing a new drink, a new word.

But why should metromix readers care about kraut?

It's a really flavorful product: zesty and tangy. That in itself, I think, are sexy attributes. And if you're concerned about health, and being vibrant and sexy, it's ... healthy and good for you.

Sexy, huh? Well, what about bad breath? Kraut's not exactly a pack of Altoids.

Bavarian sauerkraut is sweet and mild ... It's similar to garlic: maybe not something you want to have on the first date, but if your partner has it, it's OK.

Convinced by the concept but not the sauerkraut? Try other varieties of stuffed olives at these local spots:

Wasabi

You love it with sushi, but do you love it in your sipper? At [Yoshi's Cafe](#), a mix of powered wasabi and water is hand-stuffed in Queen Anne olives, which are then skewered and added to drinks like the Yoshi Martini: Svedka vodka and sake with a cucumber slice (\$6.50). Staff here says the fierce flavor is "quite a blast" for your tastebuds.

Blue cheese or anchovies

[Club Lucky](#)'s been hand-stuffing its olives for more than a dozen years, and the crowd favorite is blue cheese. Put it in your classic gin or vodka martini (\$8), and give a whole new meaning to liquid lunch. But something's fishy here: Some people crave Lucky's anchovy-stuffed olives in their cocktails. Um, ewww. Leave 'em on your pizza.

Caviar

Fit for a king, [Narcisse](#) serves The Czar: Belvedere vodka straight up with a couple of caviar-packed olives (\$14). Those who enjoy lapping up luxury will experience a salty, buttery taste and a slight pop from the American hackelback roe.

Jalapenos

Want to heat up your drink? [Flo](#) will slap a couple of jalapeno-stuffed olives on a skewer and stick them in your house martini (\$5.50). Drink this tasty treat with the New Mexican cooking here and you'll be saying "caliente" in no time. 1434 W. Chicago Ave. 312-243-0477.

Almonds

If you'd rather have a cocktail in the comfort of your own home, stop at [Ta-ze](#) and pick up a jar of Tavis green almond-stuffed olives (\$7.50). Owner Didem Tapban says they're not only good for garnishing drinks, but they're also great for salads and apps. We'll drink to that!

Stay tuned to metromix.com for more information on local K'Tini parties.

[Karen Budell](#) is the metromix nightlife producer.