



ZESTY LIME COCKTAIL RECIPES

We ran a competition within the LPL team and had some refreshing ideas for cocktails that star zesty citrus fruit.

Lime is not just a garnish on the rim of the glass. Without lime, some of the most popular and classic cocktails would fall flat. Lime juice helps balance a drink and downplays the strength of the alcohol.

The idea which packed the most pucker was 'The Failed Completion' created by Michael Collins.

"A riff on a margarita – it uses gin instead of tequila and no salt rim, but the gin really makes it a different drink entirely. It is lethal though and you can't handle more than a couple – which is why I gave it the name that I did. You don't want any more than two failed completions in the same way that you don't want any more than two of these!"



The Kombucha Caveat

By Louise Stephens Pantoja

Ingredients:

Ice
½ lime cut into wedges
6oz tequila
1 oz Cointreau or triple sec
½ cup of mixed berries (fresh or frozen)
16oz berry kombucha
A dash of pink rock salt to taste

The LPL Martini

By Michael Collins

“I’ve come up with four different drinks – they are all riffs on classic cocktails and they are all pretty damn tasty but I have listed them here in order of enjoyment – the weakest being the Martini.”

Michael Collins

This is the weakest of the four and probably because I used straight vodka rather than gin or flavoured alcohol. I reckon that if you substitute the vodka for lemon vodka or even orange vodka you will get a much “fresher” drink. I had to include it because I love a martini! Pro – tip – whatever booze you use make sure it is ice cold! Keep it in the freezer for an hour before mixing. It makes all the difference.

Ingredients:

15mls of Lime juice
15mls of dry vermouth
60 mls of vodka (gin will work as well or even flavoured vodka)
1 small piece of lime rind (optional)

Instructions:

Pour all ingredients into a cocktail shaker, shake with ice and pour into a martini or coup glass. Spritz the lime rind over the drink to release its oils into the glass so when you drink it you get a real hit of lime.



The Failed Completion (AKA I've Got Six Sims)

By Michael Collins

A riff on a margarita – it uses gin instead of tequila and no salt rim but the gin really makes it a different drink entirely. It is lethal though and you can't handle more than a couple – which is why I gave it the name that I did. You don't want any more than two failed completions in the same way that you don't want any more than two of these!

Ingredients:

60 mls of gin
30 mls of Cointreau
30 mls of lime juice

Instructions:

Pour all ingredients into a cocktail shaker. Fill with ice, shake and pour into your favourite glass.

The Simultaneous (AKA Can we exchange and complete on the same day)

By Michael Collins

This one is a bit more complicated than the others as it uses egg white. I personally love egg white in cocktails as it completely changes the texture. Out of all the drinks this was probably my favourite but it put it second to last because it's more complex to mix and some people may be put off by the fact that egg white is in the drink. Simple syrup is made by mixing equal quantities of sugar and water and then heating until dissolved – or you can buy it for £4.00 from Morrisons!

Ingredients:

60 mls of gin
15 mls of simple syrup
15 mls of egg white
45 mls of lime juice
2 dashes of angostura bitters

Instructions:

Pour all the ingredients into a cocktail shaker. Do not add ice at this stage. Shake the ingredients together which will aerate the egg white and make it frothy – this is what you want. When the mixture looks frothy and creamy, add ice and shake again until completely cold. Pour into a cocktail glass and enjoy



The Exchange of Contracts

By Michael Collins

All of my drinks above are fairly lethal – the Failed Completion will blow your socks off! This one is a much fresher and longer drink (and probably more in the spirit of the competition of you want me to be honest) meaning you can have more of them. I was inspired by the mojito and started playing with different herb combinations in cocktails. I use Rosemary here but fresh basil can be used as well.

Ingredients:

60 mls of gin
20 mls lime juice
20 mls of simple syrup or one sugar cube
1 large sprig of fresh rosemary with about 10 / 15 leaves stripped off the bottom
Soda water

Instructions:

Put the rosemary leaves in a tall glass. If you are using the sugar cube add this as well. Crush them slightly with an implement of your choice so they start to release their oils and the sugar cube is broken up. If you are using simple syrup instead of the sugar cube add it now followed by the lime and the gin. Fill the glass to the top with ice and then pour in the soda water until the glass is full. Mix with a bar spoon or with the sprig or rosemary. Serve with the rosemary in the glass as it gives a lovely smell when drinking. Make sure the drink is well mixed or you get no taste at the top and all booze at the bottom – no bad thing but don't say I didn't warn you.

“So, there you have it. Four cocktails. I admit that there isn't a lot of experimentation with the alcohol use as most of the drinks use gin but I figured that gin and vodka are more crowd pleasers than bourbon or tequila. I may be wrong.” Michael Collins



S.D.L.T (Strawberry Daiquiri Lime Twist)

By Laila Abbas

Ingredients:

Strawberry Lime Daiquiri
500g frozen strawberries
200g ice
120ml white rum
Juice from 2 limes
1 tbsp sugar or syrup

To garnish:

Whipped cream (optional)
Lime slices
Grated lime zest

Moving Day-quiri

By Daniel Smith

Rough per person ingredients: (never written it down before!)

Three parts - Sweet and vanilla-ey spiced rum (I use don papa)
One part - orange juice
One part - lime juice
Dash - Angostura bitters
Add - simple syrup or fine brown sugar to taste

Instructions:

Shake crushed ice and serve with a straw.
Garnish with a slice of orange and a slice of lime.

Whether you're celebrating moving in or cooling down after house hunting, we hope you enjoy these as much as much as the LPL team did!