

# Summer Drinks





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# Mimosas Two Ways

If you want to really make a splash at your next brunch, a mimosa might do the trick.

The mimosa was inspired by the Buck's Fizz, a version with twice as much champagne as juice served at Buck's Club in London in the 1920s. The modern version, with equal parts champagne and juice, is said to have been popularized by film director Alfred Hitchcock, and the mimosa quickly became a go-to brunch staple.

Fruity, refreshing and made for summer, a mimosa can be endlessly customized with your favorite fruits to

make a statement. Any way you go, it's the perfect complement to a sunny summer affair.

## MIMOSA OR BELLINI?

What is the difference between a mimosa and a bellini? Both are made with champagne or prosecco. A mimosa is made with juice, while a bellini is traditionally made with fruit puree or schnapps. Both make for a light, fruity sip.

For a quick, easy DIY version with flair, add orange juice to bottled sparkling peach bellini.

## PEACHY MIMOSAS

If you're looking to go all-out on a

classic mimosa recipe, try this one from Betty Crocker.

### Ingredients

- 2 cups orange juice, chilled
- 2 cups peach nectar, chilled
- 1 bottle (1 liter) regular or nonalcoholic dry champagne or sparkling wine, chilled

### Directions

1. In 1 1/2-quart pitcher, mix orange juice and peach nectar.
2. Pour champagne into glasses until half full. Fill glasses with juice mixture.

## SPARKLING LAVENDER ORANGE MIMOSA

This quick mimosa recipe from The

Suburban Soapbox combines the unique flavor of lavender with orange juice for a modern twist.

### Ingredients

- 1/2 ounce Torani Lavender Syrup
- 4 ounces orange juice
- 4 ounces champagne or sparkling wine or sparkling water for a non-alcoholic version!

### Instructions

1. Add the Torani Lavender Syrup to a champagne flute or coupe.
2. Stir in the orange juice.
3. Slowly add the champagne to the glass. Garnish with orange slices and lavender, if desired.
4. Serve immediately.



# Rum Punch

Rum punch is one of the oldest cocktails on record, dating back to the writings of a British employee of the British East India Company in 1632.

According to Difford's Guide, the juice in the punch tamed the harshness of the rum available at the time.

British sailors preferred the drink for its ease of storing aboard their ships and brought the drink to London, where it became popular in coffee houses.

It soon made its way to the American colonies and is said to have been drunk by the founding fathers in celebration after the signing of the Declaration of Independence. By the mid-1800s, punch had fallen out of favor but is today seeing a renaissance.

## THE BASICS

In Barbados, rum punch is said to be made according to this rhyme: one of sour, two of sweet, three of strong, four of weak. The one part sour is typically lime juice, the two parts sweet is sugar, simple syrup or grenadine, the three parts strong is rum, and the four parts weak is juice. In the Caribbean, Angostura bitters is added. It imparts a nice flavor and neutralizes some sour notes in the juice. Nutmeg is added at the end



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for a touch of spice. Rum punch is traditionally served from a large punch bowl.

No two rum punches are alike. It's easy to make it your own. There are so many different combinations of liquors and juices — white rum vs. dark rum, endless

options for fruit juices. Experiment with it until you find something you love.

When rum punch is well made, it's strong and the sugar masks the liquor well. Be careful not to overserve yourself from the punch bowl.

## CARIBBEAN RUM PUNCH

Source: Liquor.com

### Ingredients

1 cup of orange juice  
1 cup of pineapple juice  
1/4 cup lime juice  
1/4 cup rum  
1/4 cup dark rum

1/2 cup of grenadine

### Instructions

In a pitcher, combine the juices, the rum, and the grenadine. Stir. Pour into ice-filled glasses and serve with an orange slice and maraschino cherries.

Yield: 6 servings.



# The Cool Pimm's Cup

A Pimm's Cup cocktail is “almost as British as a cup of tea,” according to Racks Restaurant. It's a staple of events such as Wimbledon and Ascot.

Made from Pimm's No. 1 Cup, a gin-based liqueur, and sparkling lemonade or ginger ale, this cocktail is served in a highball glass with ice, fruit and mint, according to Britannica.

To appreciate the Pimm's Cup, however, you must first appreciate the main ingredient: Pimm's No. 1.

What's in Pimm's No. 1? It's a proprietary recipe, but it's known to be made by infusing gin with a secret combination of herbal botanicals, caramelized orange and warm spices, according to the Independent newspaper.

## HISTORY

First marketed in the 1840s by James Pimm, the owner of a London oyster bar, it was made with gin, quinine and herbs, and was reported to aid in digestion. It was known as the “house cup,” and later, Pimm's No. 1 Cup. Various liquors have been substituted into the cocktail, all with a different number in the name. Pimm's No. 2 Cup is made with Scotch whiskey, No. 3

with brandy, No. 4 with rum, No. 5 with rye whiskey and No. 6 with vodka. Pimm's Cups numbered 7 and higher are typically made with a bartender's own choice of liquor.

Get creative with the garnishes to make the drink your own. Mint is a must, and then add a fruit — usually orange and lemon, although Britannica says strawberry, apple, and even cucumber may also be used.

## PIMM'S CUP

The classic recipe couldn't be more simple. Here's Epicurious' take.

### Ingredients

1 cup ice cubes  
 1/4 cup (2 ounces) Pimm's No. 1  
 6 tablespoons (3 ounces) ginger beer or ginger ale  
 1 cucumber slice  
 1 sprig fresh mint (5 to 6 leaves)

### Instructions

Fill highball glass with ice. Add Pimm's, then top with ginger beer, garnish with cucumber slice and mint sprig, and serve.





# Low-Calorie Summer Sips

As Americans work to trim their waistlines, they've begun to cut carbohydrate-heavy beer and sugary cocktails from their diets.

The result has been a surge in the low-calorie alcoholic beverage market.

## THE TREND

In 2020, Nielsen Research predicted that diet and sugar-free liquors would be popular. "Overall, the trend is less," read the report. "Lower-alcohol spirits, ready-to-drink cocktails, as well as non-alcoholic beers, are all drinks to watch. And customers will be looking for 'alternative beverages with no/low sugar and carbs, and low-calorie options'."

By 2021, the trend had borne out, with the health nonprofit SPINS reporting a shift during the pandemic. "Shoppers drank at home in record numbers due to restaurant and bar closures and the mostly absent IRL social life," reads SPINS' Alcohol Insights report. "When shoppers picked up drinks for home, they are incorporating lower calorie options. Brand introductions to the low-calorie market are paying off big."

This includes hard seltzer and kombucha, skinny cocktails and even low- or no-alcohol spirits. Growth in the seg-



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ment was staggering, with SPINS reporting staggering year-over-year growth of more than 6,000% for low-calorie

beer and more than 11,000% for hard seltzer.

Lower calories doesn't have to mean sacrificing taste. "As

low-calorie market evolves, consumers have higher expectations for drinks to not only deliver good taste, but also

not break their dietary goals," writes SPINS. "'Light' drinks are still expected to taste great."

## CALORIE COMPARISONS

Even switching out diet soda for regular soda in your cocktail can save you 70 calories and a whopping 20 grams of carbohydrates.

A traditional cosmopolitan made with Cointreau, vodka, lime juice & cranberry juice can have 164 calories, according to MyFoodDiary.com. Opt for a larger 12-ounce White Claw at 100 calories, and you can see how the calorie savings add up.

If you're cutting carbs, look to red wine. At just 3.8 grams of carbs per 5-ounce serving.

## SKINNY VODKA LEMONADE

Here's cool a recipe from Diary of a Recipe Collector to enjoy on a hot summer day, with about 100 calories.

### Ingredients

Ice

Sugar-free lemonade liquid drink enhancer (like Crystal Light or Mio)

1.5 ounces vodka of your choice (you can use a citrus vodka)

8 ounces Diet Sprite

### Instructions

1. Fill a 12-ounce cup half way with ice.

2. Add a 2- to 3-second squirt of sugar-free lemonade.

3. Add vodka.

4. Fill up the rest of the glass with diet lemon-lime soda.

5. Garnish with a slice of lemon and serve.



# Shandies and Radlers

A radler is a mix of equal parts beer and lemonade. A shandy is made with beer and lemon-lime soda or ginger ale instead.

## HISTORY

The “shandygaff” has its origins in 1850s Britain, where it was originally made with beer and ginger ale.

In the 1920s, a similar concoction became popular in Germany when tavern owner Franz Xaver Kugler was serving a group of cyclists and running low on beer, according to Eater.com. He added lemonade to the mix and gave birth to the “radler,” or cyclist in German.

In fact, the shandies and radlers in various forms (with varying ratios of beer and lemonade, soda, ginger beer, ginger ale, sparkling wine or other mix-ins) is known by many names across the world: refajo, Biermischgetranke, russ, panache, diesel, lagergraff and more.

## MODERN SHANDIES AND RADLERS

Today the term radler refers to the beer-lemonade mixture, while shandy can encompass a wider range of mix-ins.

Because they are low in alcoholic content, in some areas, shandies and radlers are exempt from alcohol regulation.

Bottled shandies hit the store shelves in late spring and sum-



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mer, and are a staple of American barbecues. Brewer 312’s Lemonade Shandy is a popular option. According to 312’s website, “We were just as tired of that same old shandy as everyone else — so we made our own, combining two of our favorite things: 312 and Italian lemon ice. Expect a lemony, crisp and refreshing sip that’s sure to hit the spot, no matter if

the stand is open or not.”

For a radler with a bite, try Stiegl’s Radler Grapefruit, described as a “refreshingly effervescent” with “tart grapefruit juice, which yields a fresh and bright mouthfeel plus an aromatic mix of sweetness and bitter grapefruit.”

## DO IT YOURSELF

It’s easy to customize a

shandy or radler with the beer and soda of your choice. Consider these variations from AllRecipes.com: Peary Good Shandy: nutty/malty/smooth brown ale (such as Newcastle Brown Ale), sparkling pear juice, a lemon twist and a pear slice; Smokin’ Cherry Radler: a chocolaty smoked porter (such as Bell’s IV: To a Locomotive in Winter), black

cherry soda or cherry juice and a lime wedge; and Pumpkintop Shandy: pumpkin ale (such as Southern Tier’s Pumpking Imperial), ginger beer, a squeeze of orange juice and an orange slice.

Get creative and dream up your own shandy or radler recipe. Then break out the barbecue and enjoy a relaxed summer afternoon.



# Gear for Drinking on the Go

If you're planning to travel or gather with friends this summer, you'll likely want to take your drinks with you. With some basic gear, you can keep your drinks cold and serve them in style.

From the beach to the campsite to a picnic in the park, as long as alcohol is allowed, bringing along your favorite alcoholic libations on your adventures is easy.

Check with local retailers for their offerings.

## COOLERS

Extreme coolers such as the Yeti have been in fashion for a few years. While these can

be an excellent option to keep a large amount of drinks at just the right temperature for a daylong outing, you might be able to get by with something smaller and more manageable. Try a sling-style insulated cooler that can keep six canned beers cool and is easy to sling over your shoulder. It can also hold wine or canned cocktails to keep your thirst quenched.

## SERVING

Insulated wine and cocktail glasses are in fashion and widely available. BruMate's MargTina insulated cup can hold 10 ounces of margarita or martini on the go. Corkcicle makes a temperature-controlled canteen that can hold an entire bottle of wine or spirits.

If you'll be traveling on foot, consider a picnic back-

pack with a specialized compartment for storing bottles of wine or your favorite liquors, along with travel cups.

If you're camping or doing strenuous outdoor activities, consider a rugged plastic wine or cocktail cup to stand up to the elements.

## PARTY GEAR

For the entertainer who hosts frequent backyard parties in the summer, consider a pair of coolers that also serve as side tables to your patio furniture. If you're entertaining a large number of people,

consider American Beverage's Four-Faucet Beer Cooler, made from a standard cooler. It can hold 48 quarts and up to four different chilled beers. This setup requires some planning as it uses carbon dioxide pressure to operate.

## ACCESSORIES

Keep your drink nearby outdoors with a cup holder stake you that can be driven into the ground almost anywhere. There are metal and plastic versions available. Some are meant to be driven into soil while others are better suited for sand.



# Food Pairing Tips

We all know the pairing of wine with food is an art. Why not pair cocktails with your brunch, lunch or dinner menu, just the same?

The Spruce Eats recommends considering “the flavors that naturally complement a dish without overpowering or competing with the food.” These can be comparing or contrasting flavors. When in doubt, Master Class says to choose food and drink pairings based on country of origin, as flavors developed in the same region often pair well together.

Another way to punch up your pairings is to add herbs. They can be muddled or used as a garnish.

Here are some recommended pairings from The Spruce Eats, Master Class, Pampered Chef and Epicurious:

- French martini and chocolate mousse.
- Gin paired with seafood and fish. For example, a dry martini with grilled sea bass or fresh oysters.
- A Japanese whisky highball with yakitori-style foods.
- A Moscow Mule with smoked fish.
- A Negroni with Italian cheeses such as Parmesan and cured meats such as prosciutto.
- Mezcal with dark mole sauce.



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- Bourbon with duck.
- A French 75 with lemon-basil pasta.
- Bourbon with barbecue.
- Brandy with blue cheese.
- Watermelon Mojito with spicy tuna rolls.

In any event, avoid letting the liquor or beer overpower the food. For example, Pampered Chef warns against serving an overly sweet cocktail with a sweet dish or dessert.

If you plan to serve alcohol with multiple courses of the meal, be sure to keep in mind the total alcohol content to avoid overserving.

No matter the dish you're preparing, be adventurous

and keep an open mind when putting together pairings. There really are no rules, and a unique pairing is not necessarily a bad one. Take a risk. Your pairing might end up being the talk of the party.