

DRINK RECIPES FEATURING  
PAULA'S TEXAS ORANGE  
AND  
PAULA'S TEXAS LEMON



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**PAULA'S TEXAS LEMON MAKES DELICIOUS SUMMER COCKTAILS**

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**THE SUMMER GARDEN**

*The lemon liqueur melds beautifully with the summer flavors of cucumber and basil. The cucumber notes of Hendrick's gin are a nice complement, but straight vodka works as well.*

- 2 oz. Paula's Texas Lemon
- 1 oz. Hendrick's gin, or vodka
- ½ oz. fresh lemon juice
- 1-inch slice cucumber, roughly chopped
- 4 large basil leaves

Muddle cucumber, basil, and Paula's Texas Lemon in shaker glass. Add gin and lemon juice. Shake with ice and double strain into a cocktail glass filled with crushed ice. Garnish with basil sprig.



**LEMON TEA**

*What goes better with down-home food than iced tea? Paula's Texas Lemon gives this version an extra depth.*

- 1½ oz. Texas-made tea-flavored vodka
- ¾ oz. Paula's Texas Lemon
- Topo Chico or other sparkling water
- Generous wedge of lemon
- 4 large mint leaves (optional)

If using mint, muddle in the bottom of a large rocks glass. Fill glass with ice. Pour in vodka and Paula's Texas Lemon and top off with 2-4 oz. Topo Chico. Squeeze in a generous wedge of lemon and stir up.

**SOUTHSIDE**

*Paula's Texas Lemon replaces simple syrup and adds a zesty depth to this classic.*

- 2 sprigs fresh mint
- ¾ oz. fresh-squeezed lemon juice
- 1½ oz. gin
- 1 oz. Paula's Texas Lemon
- 1½ oz. well-chilled club soda

Gently muddle 1 of the mint sprigs with the lemon juice in the bottom of a mixing glass. Add the gin and PTL and shake well. Pour over crushed ice in a goblet and stir until the outside of the glass frosts. Top with a splash of soda--up to 1½ ounces, to taste--and garnish with the other sprig of mint.

**AUSTIN DAISY**

*A refreshing alternative to a margarita using local ingredients: swap in Waterloo Gin for tequila, Paula's Texas Lemon for Orange, and lemon for lime.*

- 1½ oz. Paula's Texas Lemon
- 1½ oz. Waterloo Gin
- ½ oz. fresh-squeezed lemon juice
- ½ oz. lemonade or sweet and sour or ¼ oz. simple syrup

Mix ingredients. To serve martini-style, shake with ice and strain into chilled margarita glass. For a more refreshing version, serve over lots of ice. Garnish with a lemon twist.



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## PAULA'S TEXAS ORANGE—NOT JUST FOR MARGARITAS

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### MAZATLAN (TEQUILA MANHATTAN)

*Many classic Manhattan recipes include orange liqueur, and adding a bit of Paula's Texas Orange to a rye Manhattan gives it a delicious smooth accent. But substituting an añejo tequila for the whiskey makes this a "Mexican Manhattan".*

- 1 ½ oz. añejo tequila
- 1 oz. red (sweet) vermouth (preferably Noilly Prat or Dolin)
- ½ oz. Paula's Texas Orange
- 2 dashes Angostura bitters

Stir with ice (don't shake) and strain into a cocktail glass.

### SIDESADDLE

*This is a variation of the Sidecar, inspired by the Kentucky Derby.*

- 1½ oz. bourbon
- 1 oz. Paula's Texas Orange
- ¼ oz. fresh-squeezed lemon juice

Shake with ice and strain into a cocktail glass.

### TREATY OAK COCKTAIL

*Local ingredients combine to make this iconic drink named after an iconic tree.*

- 1½ oz. Treaty Oak rum
- ¾ oz. Paula's Texas Orange
- ¾ oz. rosemary syrup
- ½ oz. lime juice

Mix ingredients and serve over ice. *Drink credit: David Alan, The Topsy Texan*

### PAULA ALEXANDER

*Substituting PTO for brandy in the classic Alexander makes a delicious after-dinner cocktail.*

- 1 oz. Paula's Texas Orange
- 1 oz. Chocolate Liqueur or Creme de Cacao
- 1 oz. cream or half-and-half
- Fresh nutmeg

Shake with ice and strain into a martini glass. Top with a grate of nutmeg.

