

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



THE CLASSICS

PAULA'S MARGARITA

- 1 oz. Paula's Texas Orange
- 1 oz. premium tequila
- ½ oz. fresh-squeezed lime juice

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.

LEMON DROP

- 1 oz. Paula's Texas Lemon
- 1 oz. premium vodka

Shake with ice and strain into a chilled a martini glass. If desired, wet rim of glass and press in a plate of sugar before filling.

PAULA'S COSMO

- 1 oz. Paula's Texas Orange
- 1½ oz. premium vodka
- Splash of cranberry or pomegranate juice
- Squeeze of fresh lime (optional)
- Lemon zest

Mix Paula's Texas Orange and vodka in shaker glass. Add enough juice to make your favorite shade of pink along with optional lime juice. Shake with ice. Rub rim of martini glass with zest, strain drink into glass, and garnish with lemon zest.

THE CLASSIC SIDECAR

- 1 oz. Paula's Texas Orange
- 1½ oz. brandy or cognac
- ¼ oz. fresh-squeezed lemon juice

Shake with ice and strain into a chilled martini glass.

PAULA'S DAQUIRI

- 1 oz. Paula's Texas Lemon
- 2 oz. white rum
- ½ oz. lime juice

Shake with ice and strain into a chilled martini glass.

THE CLASSICS WITH A TWIST

PAULA'S PERFECT MARGARITA

A dash of both Paula's Orange and Lemon make this margarita a "perfect" summer drink.

- 1 oz. Paula's Texas Lemon
- 1 oz. Paula's Texas Orange
- 2 oz. premium tequila
- 1 oz. fresh-squeezed lime juice
- 1 oz. water

Mix ingredients and serve over ice.

APPLES 'N' ORANGES

This is an apple-infused variation of the Sidecar.

- 1 oz. Paula's Texas Orange
- 1 oz. apple brandy (preferably Calvados)
- ½ oz. apple juice
- ½ oz. fresh-squeezed lemon juice

Shake with ice and strain into a chilled martini glass.

SIDESADDLE

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

- 1 oz. Paula's Texas Orange
- 1½ oz. bourbon
- ½ oz. fresh-squeezed lemon juice

Shake with ice and strain into a chilled martini glass.

ORANGE-FASHIONED

This is a variation of the Old-Fashioned using aged tequila in place of rye.

- ¾ oz. Paula's Texas Orange
- 1½ oz. anejo tequila
- 2 dashes orange bitters
- ¾ oz. simple syrup
- Wedge of fresh orange
- Club soda

In a large old-fashioned glass, muddle orange wedge with simple syrup. Add tequila, Paula's Texas Orange, bitters, and ice. Stir. Top off with a splash of club soda.

SOUTHSIDE

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

- 2 sprigs fresh mint
- ¼ 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.

GIN AND TONIC WITH LEMON

- 1 oz. Paula's Texas Lemon
- 1 oz. gin
- 3 oz. tonic water
- Slice of lime

Mix ingredients and serve over ice with a generous slice of lime.

OTHER DRINKS SERVED UP

AUSTIN'S OWN MARTINI

- 1 oz. Paula's Texas Orange
- 2 oz. Texas-made vodka

Shake with ice and strain into a chilled martini glass. Garnish with a fresh jalapeno or olive.

MAZATLAN (TEQUILA MANHATTAN)

- ½ oz. Paula's Texas Orange
- 1 ½ oz. anejo tequila
- ½ oz. white (dry) vermouth
- ½ oz. red (sweet) vermouth
- 2 dashes Angostura bitters

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

CARALINA

The folks at Dripping Springs Vodka have created the perfect drink to showcase the flavor pairing of their vodka and PTO.

- 1 oz. Dripping Springs vodka
- ¾ oz. Paula's Texas Orange
- 2 oz. fresh-squeezed grapefruit juice

Shake with ice and strain into a martini glass.

SPRING GARDEN PARTY

- 1½ oz. gin
- 1 oz. Paula's Texas Lemon
- ½ oz. fresh lemon juice
- 1 or 2 whole strawberries
- 4 large basil leaves

Muddle strawberry, basil, and Paula's Texas Lemon in shaker glass. Add gin and lemon juice. Shake with ice and strain into chilled cocktail glass. Garnish with strawberry slice and/or basil leaf. *Drink credit: Bill Norris*

STRAWBERRY SIPPER

- 1½ oz. Paula's Texas Orange
- 1½ oz. vodka
- 1 Tbsp. lime juice
- 3 fresh, ripe strawberries

Muddle strawberries in mixer glass. Add Paula's Texas Orange, vodka, lime juice, and ice. Shake and strain into martini glass. *Drink credit: David Alan, The Tipsy Texan*

LEMON MARTINI

- 1 oz. Paula's Texas Lemon
- 2 oz. premium gin or vodka

Shake with ice and strain into a chilled martini glass.

PAULA ALEXANDER

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

- 1 oz. Paula's Texas Orange
- 1 oz. Godiva Chocolate Liqueur or Creme de Cacao
- 1 oz. heavy cream

Shake with ice and strain into a martini glass.

ORANGE CHOCOLATE ESPRESSO MARTINI

- 1 oz. Paula's Texas Orange
- 1 oz. vodka
- 1 oz. Godiva Chocolate Liqueur or Creme de Cacao
- 1 oz. brewed, cooled espresso

Shake with ice and strain into a martini glass.

HIGHBALLS

PAULA'S LEMONADE

- 1 oz. Paula's Texas Lemon
- 1 oz. vodka
- 1 oz. club soda
- ½ oz. lemon juice

Mix and serve over ice. For an exotic twist, use herb-infused vodkas, such as rosemary or basil.

THE SUMMER GARDEN

- 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.

PAULA'S CITRUS FIZZ

- 1 ½ oz. Paula's Texas Lemon
- 1 ½ oz. Paula's Texas Orange
- 3 oz. club soda
- Squeeze of lime juice

Mix ingredients and serve over ice.

HOT SUMMER NIGHT

- ½ oz. Paula's Texas Lemon
- 1¼ oz. vodka
- 2 oz. Sprite
- ¼ oz. lemon juice
- Three sprigs thyme
- Drizzle of honey

In a rocks glass, muddle two de-stemmed sprigs of thyme, honey, and lemon juice. Add the ice, vodka, liqueur, and Sprite. Roll between a mixing tin and back into the rocks glass. Garnish with remaining thyme sprig. *Drink credit:*

Mindy Kucan

TREATY OAK COCKTAIL

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

Mix ingredients and serve over ice. To make rosemary syrup: bring equal parts sugar and water to a boil, stir until clear. Remove from heat and add rosemary, about 4 large sprigs per quart. After cooling for 30 minutes, strain. *Drink credit: David Alan, The Tipsy Texan*

THE BURNT ORANGE

- 1 oz. Paula's Texas Orange
- 1 oz. Treaty Oak rum or other light rum
- 1 oz. orange juice
- 1 oz. Dr. Pepper or Coke

Fill a tall highball glass with ice. Add ingredients and top off with club soda and a wedge of fresh lime.

YELLOW ROSE

- 1 oz. Paula's Texas Lemon
- 1 oz. Treaty Oak rum
- Club soda
- Generous wedge of lemon

Combine ingredients in a glass over ice. Squeeze lemon over top.

TEXAS TEA

- 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.

CHAMPAGNE COCKTAILS

CELEBRATION SPARKLER

- 1 oz. Paula's Texas Orange
- 1 oz. cranberry juice
- Champagne or Prosecco

Mix Paula's Texas Orange and cranberry juice in a tall champagne flute. Top off with champagne. For best results, make sure all ingredients are well chilled.

TURBO MIMOSA

- 1 oz. Paula's Texas Orange
- $\frac{1}{4}$ cup orange juice (optional)
- Champagne

Mix Paula's Texas Orange and orange juice in champagne glass. Top up with champagne.

FRENCH 75

The French 75 is traditionally made with lemon juice and sugar, but Paula's Texas Lemon makes a delicious and easy replacement.

- 1 oz. Paula's Texas Lemon
- 1 oz. gin
- Champagne

Mix Paula's Texas Lemon and gin in a tall champagne flute. Fill glass with ice-cold dry champagne.

PARTY FAVORITES

PAULA'S PARTY MARGARITA

This margarita is lighter and sweeter than the Paula's Margarita, and is meant to be served over ice. Makes 1 gallon.

- 1 750-ml bottle Paula's Texas Orange
- 1 750-ml bottle 100% agave tequila
- 1 12-oz can Minute Maid limeade
- 12 oz. fresh-squeezed lime juice
- 24 oz. water

Mix ingredients and serve from a pitcher or Igloo.

WATERMELON DAIQUIRI

- 1 small watermelon, seeded, cubed, and frozen for at least 24 hours
- 4 oz. ($\frac{1}{2}$ cup) Paula's Texas Orange
- 4 oz. ($\frac{1}{2}$ cup) rum (dark or light as you prefer)
- Juice of one lime

Fill the blender pitcher with frozen watermelon cubes. Pour other ingredients over and blend until smooth. (This may take a bit of coaxing with a spatula, but the resulting texture is silky smooth.) Makes 4 drinks.

PAULA'S PUNCH

Makes 1 gallon.

- 1 750-ml bottle Paula's Texas Orange
- 2 12-oz. cans mango nectar
- 6 oz. pineapple juice
- 8 oz. lime juice
- 1 2-liter bottle club soda

Mix ingredients and serve over ice.

APPLES 'N' ORANGES FIZZ

This is light and bright, perfect for an afternoon party..

- 2 parts Paula's Texas Orange
- 2 parts club soda
- 1 part fresh-squeezed lemon juice
- 1 part apple juice

Mix ingredients and serve over ice.

SANGRIA

For a large batch, mix together:

- 2 gallons dry red wine
- 1 cup Paula's Texas Orange
- 1 cup brandy
- 2 quarts orange juice
- 2 cups lemon juice
- 1 cup sugar
- 2 quarts club soda

Add a few sliced oranges, lemons, and limes. Serve over ice.