

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



PAULA'S TEXAS LEMON MAKES DELICIOUS SUMMER COCKTAILS

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.



PAULA'S TEXAS ORANGE—NOT JUST FOR MARGARITAS



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.

