

Pimm's Cup

For some reason, this cocktail gets all the garnishes. Blame it on the English who like their tennis with a side of all things refreshing. Pimm's Cup is the official cocktail of Wimbledon.

INGREDIENTS

- 1 collins glass filled with ice
- 1 ounce gin infused Camp Craft Cocktails Lemon Drop, strained
- 1 ounce Pimm's No. 1 Digestif
- 1 lemon, for wheels and juicing
- 1.5 ounces lemon juice
- 3 ounces ginger ale

GARNISHES

- 1 long, thin cucumber slice
- 1 lemon wheel
- 1/2 fresh strawberry
- 1 thin wedge of apple
- 1 sprig of mint, set on top of cocktail



Step 1. Fill Camp Craft Cocktails Lemon Drop with gin and leave in refrigerator for 3 days or microwave with lid removed but never boil.

Step 2. Prep the garnishes and set aside on a plate to allow for quick assembly

Step 3. Fill glass with ice. This would be a great cocktail to use a long block of ice.

Step 4. Pour 1 oz strained Camp Craft Cocktails Lemon Drop into glass.

Step 5. Add Pimm's No. 1 Digestif

Step 6. Add ginger ale, lemon juice, and stir

Step 7. Slide cucumber, apple, and lemon inside glass edge and add all other garnishes on top

Tip #1 Prep multiples in a pitcher and store in fridge, allowing you to do a quick stir and pour to impress your guests like a pro!

Tip #2 store a garnish tray in your fridge with the items in the order you need and you won't be searching for bits and bobs as the game goes on... and on...