

5 PERFECTLY SPRINGY RIFFS ON THE CLASSIC PIMM'S CUP

Contributed by **Amanda Marsteller** Posted on Apr 24, 2015

It's a classic tale of cocktail origins: An elixir once touted for its medicinal benefits becomes a common ingredient in casual drinking culture.

Like **Jägermeister**, **Sambuca** and **Chartreuse**, **Pimm's No. 1** was first introduced as a health tonic, meant to aid digestion with its blend of spices and quinine. Eventually, the gin-based beverage spread in popularity throughout the UK, finally landing at the legendary courts of Wimbledon as **the tournament's official cocktail**.

The quintessential accompaniment to warm, sunny days, the classic **Pimm's Cup** is a low-alcohol refresher topped with sparkling lemonade and garnished with cucumber, mint and strawberries. While that's a fine place to start, who's to say you can't experiment during Wimbledon's off season? Perk up the traditional proportions with a squirt of hot sauce here or a glug of red wine there.

1. PEACH PIMM'S CUP



Image: aviationgin.com

This punch is a peach. Replacing the traditional bubbles lent by lemon-lime soda or ginger ale, peach soda gives this big-batch bowl a hint of sweetness and coral hue that calls to mind the ripe, fuzzy fruit—without the pits. **Get the recipe.**