

5 Perfectly Springy Riffs on the Classic Pimm's Cup

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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



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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.](#)