

PIMM'S CUP FROM LONDON, ENGLAND

Recipe from Taste Australia

The famous and refreshing cocktail was invented in London in the 1840s by James Pimm, owner of a local oyster bar. James Pimm offered the tonic in a small tankard style cup which was known as the 'No.1 Cup' and from there gained its now known name as Pimms No.1 Cup. To this day the cocktail retains its popularity and has become the quintessential British summertime drink.

Prep time: 5min | Serves: 4

INGREDIENTS:

- 8 thin slices cucumber
- 1/2 orange, thinly sliced
- 4 strawberries, quartered
- 1 lemon, halved lengthways, thinly sliced
- 4 small sprigs fresh mint
- Ice cubes, to serve
- 125ml (1/2 cup) Pimm's No. 1 Cup
- 500ml (2 cups) lemonade, chilled



INSTRUCTIONS:

Place the cucumber, orange, lemon, strawberry and mint in a large jug. Add the ice and then pour over the Pimms and lemonade. Serve immediately.