



SEEDLIP
COCKTAILS

— *at* —

HOME

WHAT IS SEEDLIP?

Seedlip is a Nature company on a mission to change the way the world drinks by solving the dilemma of *what to drink when you're not drinking* with the world's first distilled non-alcoholic spirits.

Served in the best bars, restaurants & hotels around the globe, Seedlip is also enjoyed often in the comfort of home. Seedlip is inspired by Ben Branson's 350-year farming heritage and a book written in 1651 entitled *The Art of Distillation*, detailing distilled herbal remedies – both alcoholic and not.

After two years of tinkering, Ben Branson launched Seedlip in 2015 bringing together his many passions: nature, farming, design and ingredients. Each of Seedlip's non-alcoholic spirits – aromatic Spice 94, herbal Garden 108, citrus Grove 42 – is a complex blend of botanical distillates crafted by way of traditional methods. The process both captures and celebrates the rich and vast flavours of nature.

All three expressions are blended and bottled in England before being delivered to your door and contain no alcohol, sugar or calories. Thus, Seedlip is the ideal option with which to craft a sophisticated drink when you're, well, *not drinking* – whatever the reason.



WELCOME

Thank you for downloading *Seedlip: Cocktails at Home*.

Since launching Seedlip five years ago, we've had the pleasure of watching the No & Low Alcohol Category catapult into existence. So many wonderful people have embraced our founder, Ben Branson's same vision to change the way the world drinks.

Seedlip, The Cocktail Book is our first recipe book. It details 100 delicious non-alcoholic recipes developed both internally and by some of the world's best bartenders. More recently, we've come to realize that our very own community has taken to crafting Seedlip cocktail recipes of their own.

After receiving numerous original cocktail recipes from people far and wide – spanning the United States all the way to Australia – we've come to compile our second recipe book: *Seedlip: Cocktails At Home*. Within these pages, we hope you'll be inspired and delighted by 30 original, exceptional and accessible cocktail recipes that can be made quite easily at home.

We can't wait to see you bring these cocktails to life, and hope you thoroughly enjoy them.

Peas & Love,

The Seedlip Team

COMPLEMENTARY INGREDIENTS

Below are some ingredients that complement each expression, should you be inspired to craft a cocktail recipe yourself.



SEEDLIP SPICE 94

Grapefruit, Pineapple, Vanilla, Maple, Cinnamon, Coffee

Pairs well wth red meat, root veg, curries, desserts



SEEDLIP GARDEN 108

Apple, Rhubarb, Basil, Cucumber, Elderflower, Lime

Pairs well wth starters, white fish, salads, palate cleansers, sorbets



SEEDLIP GROVE 42

Peanut, Carrot, Barley, Ginger, Honey, Apricot

Pairs well wth shellfish, spicy dishes, game, chocolate

THE EIGHT TENETS FOR NON-ALCOHOLIC COCKTAILS

I

G.I.G [GLASS. ICE. GARNISH.]

Smart glass, lots of ice & don't forget the garnish.

V

STAY LOCAL

Find your local farmer's market or veg box service for amazing, fresh produce.

II

THINK LIKE A CHEF

Consider flavour & ingredients first, then the execution.

VI

'ROOT TO SHOOT'

Like 'farm to table', 'root to shoot' is our Seedlip equivalent. Each part of an ingredient can be tasty in its own right.

III

REDUCE, REUSE, RECYCLE

Syrups, shrubs, jams & salts are handy ways to reduce your waste & add depth of flavour to non-alcoholic cocktails.

VII

HOST Wth THE MOST

Good hospitality means considering your guests' needs: allergies, preferences, etc. Leave no one out of the experience.

IV

STAY SEASONAL

When possible, choosing seasonal ingredients is best for taste & the environment.

VIII

NOTHING TO MOCK

Seedlip non-alcoholic cocktails are sophisticated drinks wth rich depth of flavour. For anyone, anytime.

THE COCKTAIL RECIPES



BLACKBERRY HIGHBALL

BY ELLIOTT C.

Denver, CO, USA

INGREDIENTS

Seedlip Garden 108: 2 oz / 60 ml

Lime Juice: $\frac{3}{4}$ oz / 20 ml

Honey Syrup: $\frac{1}{2}$ oz / 15 ml

Blackberries

Soda Water: Top

GLASS & GARNISH

Collins

Thyme sprig

METHOD

Combine all ingredients into a shaker & strain into a collins glass over ice.

Top wth soda water.

Garnish wth a Blackberry & sprig of Thyme.



BLACKBERRY SERRANO MARGARITA

BY MELISSA B.
Chicago, IL, USA

INGREDIENTS

Seedlip Grove 42: 2 oz / 60 ml
Orange Juice: 1 oz / 30 ml
Fresh Lime Juice: ½ oz / 15 ml
Agave Syrup: ½ oz / 15 ml
Blackberries: 5-8
Serrano Pepper: 1-2 Slices
Soda Water: Top
Ice: Cubed

GLASS & GARNISH

Tumbler
Salt rim, Lime wedge, Blackberry

METHOD

Run a Lime wedge around the outside of the rim of the glass then roll the rim in salt.

Add slices of Serrano Pepper to a cocktail shaker & gently muddle.

Add Blackberries & muddle.

Add Seedlip Grove 42, Orange juice, Lime & Agave syrup to the shaker.

Shake & strain into a tumbler over ice.

Top wth soda & gently stir.

Garnish wth a Lime wedge & Blackberries.

COCKTAIL INSPIRATION

I chose the sweet & spicy flavour pairing of Blackberry & Serrano Pepper both to celebrate their under-appreciated union & to better support my husband's decision to discontinue his consumption of alcohol. This is his new favourite drink.



BUSH BERRY

BY MIA R.

Chicago, IL, USA

INGREDIENTS

Seedlip Spice 94: 2 oz / 60 ml

Pomegranate Kombucha: 2 oz / 60 ml

Almond Blackcurrant Tea Syrup (*see page 36*): ¾ oz / 20 ml

Sparkling Water: Top

GLASS & GARNISH

Cooler

Blackberry

METHOD

Fill a cooler glass wth ice.

Add Seedlip Spice 94, Pomegranate kombucha & Almond Blackcurrant tea syrup. Stir.

Top wth sparkling water.

Garnish wth Blackberries.

COCKTAIL INSPIRATION

There's something about the sweet nature of Berries & the rustic elements of Oak & Cardamom. When mixed together, they make for the perfect blend.



CABLE BAY

BY MIA R.

Chicago, IL, USA

INGREDIENTS

Seedlip Garden 108: 2 ½ oz / 75 ml
White Cran-Peach Juice: 3 oz / 90 ml
Elderflower Tonic: 1½ oz / 45 ml
Matcha Sweet Whipped Cream (*see page 36*)

GLASS & GARNISH

Rocks
Peach wheel [optional]

METHOD

Build & top wth Matcha Sweet Whipped Cream.

COCKTAIL INSPIRATION

The crispness of Cranberry & Elderflower paired wth the earthiness of Seedlip Garden 108 & matcha reminded me of my favorite winery in New Zealand: Cable Bay.



COCOPEAR SPICE

BY NITA M.

London, England, UK

INGREDIENTS

Seedlip Spice 94: 2 oz / 60 ml
Fresh Pear [mashed]: 4 oz / 120 ml
Organic Coconut Cream: 1 oz / 30 ml
Dragon Fruit Syrup: 1 oz / 30 ml

GLASS & GARNISH

Coupe
Blackberry

METHOD

Peel, core & chop a fresh ripe Pear.

Add Pear & Coconut cream to food processor & blend.

Add Seedlip Spice 94, Pear/Coconut mixture & Dragon Fruit syrup to cocktail shaker wth ice.

Shake & double-strain into a coupe glass.

Garnish wth a Blackberry.

COCKTAIL INSPIRATION

I'd seen a bright pink cocktail on Instagram a few weeks before, & bought the Dragon Fruit syrup to create something of my own. Thought I'd create something simple using Seedlip & hit upon the Pear & Coconut combo. Delicious!



COMING UP ROSES

BY TEO C.

Lummi Island, WA, USA

INGREDIENTS

Seedlip Spice 94: 2 oz / 60 ml

Hibiscus-Rose Grenadine: 1 ½ oz / 45 ml

Lemon Juice: 1 ½ oz / 45 ml

Egg White: 1

GLASS & GARNISH

Coupe

Dried Rose

METHOD

Add all ingredients to a cocktail shaker.

Shake without ice for approximately 15 seconds, or until egg white is frothy.

Add ice & shake until chilled. Double-strain into a coupe glass.

Garnish wth freshly grated Cinnamon & Nutmeg, & a dried Rose.

COCKTAIL INSPIRATION

I've always loved the baking spices in Seedlip Spice 94 & so I wanted to make a richer, non-alcoholic version of a Jack Rose.



GARDEN PARTY

BY MICHELLE T.

Ogden, UT, USA

INGREDIENTS

Seedlip Garden 108: 2 oz / 60 ml

Seedlip Grove 42: ½ oz / 15 ml

Simple Syrup: ½ oz / 15 ml

Lime Juice: ¾ oz / 20 ml

Orange Blossom Water: 2 drops

GLASS & GARNISH

Rocks

Lemon wheel & Mint

METHOD

Combine all ingredients in a cocktail shaker.

Shake & strain over ice.

Garnish wth Lemon wheel & Mint.



GARDEN PICANTE

BY CHARLOTTE K.

London, England, UK

INGREDIENTS

Seedlip Garden 108: 2 oz / 60 ml

Basil: Sprig

Coriander/Cilantro: Sprig

Lime Juice: Half

Honey: 1 tsp / 5 ml

Fever-Tree Tonic: Top

Ice: Cubed

GLASS & GARNISH

Rocks

Cucumber ribbon & Green Chili

METHOD

Combine Seedlip Garden 108, Basil, Coriander/Cilantro, Lime & Honey in shaker.

Shake & pour over ice in a rocks glass.

Top wth Fever-Tree Tonic.

Garnish wth a Cucumber ribbon & Green Chili.

COCKTAIL INSPIRATION

I wanted to create a twist on the classic Picante cocktail featuring herbs & vegetables associated wth an English country garden. I included Cucumber & Basil in the cocktail recipe, which perfectly complement the fresh & herbaceous Seedlip Garden 108.



GOLDEN MILK

BY MIA SIMONE R.

Chicago, IL, USA

INGREDIENTS

Seedlip Spice 94: 2 ½ oz / 75 ml
Golden Coconut Milk (*see page 36*): 4 oz / 120 ml
Black Peppercorn Infused Honey (*see page 36*): 1 oz / 30 ml
Egg White: 1

GLASS & GARNISH

Martini
Coconut flakes, Cinnamon, Black Peppercorn & Honey drizzle

METHOD

Add Seedlip Spice 94, golden Coconut milk, infused Honey & an egg white to cocktail shaker.

Shake for 60 seconds. Add ice & shake for an additional 30 seconds.

Strain into a martini glass. Garnish.

COCKTAIL INSPIRATION

This drink has all the elements of a traditional golden milk tea; Turmeric, Ginger & Coconut & is spiced wth Black Peppercorn & Cayenne to play-up the notes of Seedlip Spice 94.



HAZELNUT PICK-ME-UP

BY KEELEY L.
Bexley, England, UK

INGREDIENTS

Seedlip Grove 42: 2 oz / 60 ml
Vanilla Syrup: ¾ oz / 20 ml
Hazelnut Syrup: ¾ oz / 20 ml
Freshly Brewed Espresso: 2 oz / 60 ml
Single Cream: 2 oz / 60 ml

GLASS & GARNISH

Coupe
Coffee beans

METHOD

Brew & chill fresh coffee.
Add all ingredients wth ice to cocktail shaker.
Shake & strain into chilled coupe glass.
Garnish wth coffee beans.

COCKTAIL INSPIRATION

My love of coffee.



HONEYDEW SPRITZ

BY ELLIE S.

*Seedlip Employee
London, England, UK*

INGREDIENTS

Seedlip Garden 108: 2 oz / 60 ml
Honeydew Melon Juice: 1 oz / 30 ml
Sparkling Water: Top

GLASS & GARNISH

Wine glass

METHOD

Add Seedlip Garden 108 & the juice of
Honeydew Melon to a glass wth ice.

Top wth sparkling water.

COCKTAIL INSPIRATION

Local produce & warm afternoons in Southern Spain.



JALAPEÑO REV-UP

BY KERRY B.
Charlotte, NC, USA

INGREDIENTS

Seedlip Spice 94: 2 oz / 60 ml
Jalapeño Syrup (*see page 36*): ¾ oz / 20 ml
Fresh Lime Juice: ½ oz / 15 ml
Fever-Tree Ginger Ale: Top

GLASS & GARNISH

Highball
Lime & Jalapeño wheel

METHOD

Add all ingredients, except ginger ale, to a shaker wth ice.

Shake & strain into a highball glass.

Top wth Fever-Tree Ginger Ale.

Garnish wth Lime & Jalapeño wheel.

COCKTAIL INSPIRATION

Having a spicy cocktail makes the drink extravagant & exciting. The flavour stays around longer than a simple mix of juices. After going alcohol-free, a spicy drink to sip & not drink too fast was appealing.



LAVENDER ESPRESSO MARTINO

BY ELLIOTT C.
Denver, CO, USA

INGREDIENTS

Seedlip Spice 94: 2 oz / 60 ml
Espresso: 1 oz / 30 ml
Lavender Syrup: ½ oz / 15 ml

GLASS & GARNISH

Coupe
Dried Lavender

METHOD

Combine all ingredients into a shaker wth ice.

Shake & strain into coupe glass.

Garnish wth dried Lavender.



MARIA, MARIA

BY MIA SIMONE R.

Chicago, IL, USA

INGREDIENTS

Seedlip Grove 42: 2 oz / 60 ml
Seasoned Tomato Juice (*see page 36*): 3 oz / 45 ml
Pineapple Juice: 1 oz / 30 ml
Lime Juice: ½ oz / 15 ml
Worcestershire Sauce: 2 tsp / 10 ml
Chile Habanero Hot Sauce: dash

GLASS & GARNISH

Highball
Tajin rim, Orange wheel, Jalapeño, black Olives,
Cucumber, Pineapple wedge & grape Tomatoes

METHOD

Line the rim of the glass wth Lime juice & run in a shallow dish wth Tajin.

Build over ice. Garnish.

COCKTAIL INSPIRATION

Not your traditional Bloody Mary; instead the Maria, Maria is the punchier little sister of the pair wth a subtle sweetness & zesty, spicy kick.



MAUX FAUX JITO

BY NICK B.
New York, NY, USA

INGREDIENTS

Seedlip Spice 94: 1 oz / 30 ml
Seedlip Grove 42: ¾ oz / 20 ml
Simple Syrup: ½ oz / 15 ml
Mint Leaves: 8
Lime: 1, quartered
Fever-Tree Soda Water: Top
Ice: Cubed

GLASS & GARNISH

Highball
Lime wheel, Mint sprig

METHOD

Muddle Mint & Lime in glass.
Add Seedlip Spice 94, Grove 42 & simple syrup to glass & stir.
Fill glass wth ice.
Top wth Fever-Tree Soda Water & stir.
Garnish wth Lime wheel & sprig of Mint.

COCKTAIL INSPIRATION

Steamy summer days & cool Caribbean evenings.



MIDSOMMER

BY JENNIFER W. & MICHAEL A.
Cleveland, OH, USA

INGREDIENTS

Seedlip Garden 108: 2 oz / 60 ml
Celery Shrub (*see page 36*): ½ oz / 15 ml
Fever-Tree Tonic: 1 oz / 30 ml
Soda Water: 3 oz / 90 ml
Ice: Large Square

GLASS & GARNISH

Rocks
Fresh Tarragon, Rosemary & Cucumber

METHOD

Add ice, Seedlip Garden 108 & Celery shrub to a cocktail shaker.

Shake & strain into rocks glass wth large ice cube

Add Celery shrub & Fever-Tree Tonic. Stir until chilled.

Top wth Fever-Tree Tonic & soda water. Garnish wth fresh herbs & Cucumber.

COCKTAIL INSPIRATION

Walking through the woods of North East Ohio on a bright, crisp early June morning.



MULE BERRY

BY MICHAEL K.
New York, NY, USA

INGREDIENTS

Seedlip Grove 42: 2 oz / 60 ml
Fresh Lime Juice: ½ oz / 15 ml
Cinnamon Agave: ¼ oz / 7 ml
Blackberries
Ginger Beer: Top

GLASS & GARNISH

Rocks
Blackberries & edible flowers

METHOD

Combine all ingredients except Ginger beer in shaker.

Muddle the Blackberries & then add ice.

Shake & double-strain into a rocks glass wth ice.

Top wth Ginger beer.

Garnish wth Blackberries & edible flowers.

COCKTAIL INSPIRATION

The Moscow Mule is a citrus, semi-spicy drink that can be enjoyed throughout the year.
Adding Blackberries & Cinnamon was the perfect match for Seedlip Grove 42.



N / A 75

BY EMILY A.
Vail, CO, USA

INGREDIENTS

Seedlip Spice 94: 2 oz / 60 ml
Fresh Lemon Juice: $\frac{3}{4}$ oz / 20 ml
NA Falernum Syrup: $\frac{3}{4}$ oz / 20 ml
Sparkling Pear Juice: 2 oz / 60 ml

GLASS & GARNISH

Coupe
Pear slice or Lemon twist

METHOD

Add Lemon juice, Falernum syrup & Seedlip Spice 94 to a cocktail shaker wth ice.

Shake & strain into a coupe glass.

Top wth sparkling Pear juice.

Garnish wth a slice of fresh Pear.

COCKTAIL INSPIRATION

A non-alcoholic take on a French 75.



PASSION FRUIT PINEAPPLE DAIQUIRI

BY ELLIOTT C.
Denver, CO, USA

INGREDIENTS

Seedlip Spice 94: 2 oz / 60 ml
Pineapple Juice: 1 oz / 30 ml
Lime Juice: ½ oz / 15 ml
Passion Fruit Syrup: ½ oz / 15 ml

GLASS & GARNISH

Coupe
Pineapple leaf

METHOD

Combine all ingredients into a shaker wth ice.
Shake & strain into coupe glass.
Garnish wth a Pineapple leaf.



ROSEMERRY

BY DEBARON H.

Atlanta, GA, USA

INGREDIENTS

Seedlip Spice 94: 2 oz / 60 ml
Rosemary Syrup: 2 tsp / 10 ml
Mint Syrup: 2 tsp / 10 ml
Grapefruit Juice: 1 oz / 30 ml
Saline (*see page 36*): 5 drops
Grapefruit Soda: Top

GLASS & GARNISH

Rocks
Grapefruit peel, Rosemary sprig

METHOD

Combine all ingredients except Grapefruit mixer into a cocktail shaker.

Shake & strain into a rocks glass.

Top wth Grapefruit soda & add a fresh cube of ice.

Garnish wth a Grapefruit peel & sprig of Rosemary.

COCKTAIL INSPIRATION

I love drinking, but don't enjoy alcohol, so when I found Seedlip I was sold. I love to entertain & mix new flavours. I bought a lot of Grapefruits & we wanted to use some of the herbs in our garden [Rosemary & Mint] to see what I could do.



SPICED SUMAC-ADE

BY GABRIELLA S.

*Seedlip Employee
London, England, UK*

INGREDIENTS

Seedlip Spice 94: 2 oz / 60 ml
Blueberry Sumac Tea (*see page 36*): 5 oz / 150 ml
Simple Syrup: 2 tsp / 10 ml
Lemon Juice: 1 tbsp / 15 ml

GLASS & GARNISH

Highball
Lemon twist

METHOD

Add Seedlip Spice 94, Blueberry Sumac Tea, simple syrup, Lemon juice & ice to shaker.

Shake & strain over ice.

Garnish wth a Lemon twist & a Sumac sugar rim.

COCKTAIL INSPIRATION

A hot, muggy summer's day in London called for a refreshing tippie like an icy lemonade. Sumac pretty much zhuzhes up any food item & I've seen it used in a vodka cocktail before so I thought I'd give it a whirl wth Seedlip Spice 94!



SPICY HAMMOCK CONFERENCE

BY JA-NE DE A.
Honolulu, HI, USA

INGREDIENTS

Seedlip Spice 94: 2 oz / 60 ml
Pomegranate Juice: 1 oz / 30 ml
Ginger Ale: 1 oz / 30 ml
Lime Juice: ½ oz / 15 ml
Tarragon: Sprig

GLASS & GARNISH

Martini
Lime wheel

METHOD

Add Lime juice & Tarragon to cocktail shaker & muddle.
Add Seedlip Spice 94, Pomegranate juice, Ginger ale & ice.
Shake & strain into a martini glass.
Garnish wth a Lime wheel.

COCKTAIL INSPIRATION

On a steamy summer day the combination of Tarragon & Ginger wth Pomegranate & Lime, enhanced by Seedlip Spice 94, seemed like a perfect addition to a hammock conference. Having imagined the taste in my mind, I was surprised it was better in reality.



STRAWBERRY MARGARITA

BY ELLIOTT C.
Denver, CO, USA

INGREDIENTS

Seedlip Grove 42: 2 oz / 60 ml
Strawberry Juice: 1½ oz / 45 ml
Lime Juice: ½ oz / 15 ml
Agave Nectar: ½ oz / 15 ml

GLASS & GARNISH

Rocks
Rosemary sprig

METHOD

Combine all ingredients into a shaker wth ice.
Shake & strain into rocks glass wth fresh ice.
Garnish wth a Rosemary sprig.



THE ARABELLA

BY ISSY P.

Wargrave, England, UK

INGREDIENTS

Seedlip Grove 42: 1 oz / 30 ml

Seedlip Spice 94: ½ oz / 10 ml

Tonic water: 2 oz / 60 ml

Soda water: 2 oz / 60 ml

Ginger juice: 1 tsp / 5 ml

GLASS & GARNISH

Rocks

Ginger wheel

METHOD

Add all ingredients to a rocks glass.

Add ice.

Garnish wth a Ginger wheel.

COCKTAIL INSPIRATION

My daughter – she can knock your socks off, like this drink.



THE CARROT COCKTAIL

BY NICK C.
New York, NY, USA

INGREDIENTS

Seedlip Grove 42: 2 oz / 60 ml
Lemonade [optional]: ½ oz / 15 ml
Herb Honey Syrup (*see page 36*): 1 oz / 30 ml
Tonic: Top

GLASS & GARNISH

Highball
Carrot ribbon

METHOD

Combine Seedlip Grove 42, Lemonade & Herb Honey syrup in shaker.

Shake & pour over ice in a highball glass.

Top wth tonic.

Garnish wth a Carrot ribbon.



THE LOCKDOWN

BY SIUFAN L. & INEX P.

Perth, WA, Australia

INGREDIENTS

Seedlip Grove 42: 2 oz / 60 ml
Lemon Myrtle Syrup (*see page 36*): 1 oz / 30 ml
Tonic Water: Top
Ice: Cubed

GLASS & GARNISH

Wine glass
Citrus slice & Lemon Myrtle powder

METHOD

Mix Seedlip Grove 42 & Lemon Myrtle syrup in a shaker.
Top wth tonic water.
Garnish wth a citrus slice & Lemon Myrtle powder rim.

COCKTAIL INSPIRATION

These native Australian ingredients go really well wth the citrus flavour of Seedlip Grove 42.



THE QUEEN BEE

BY KELLY P.
Elizabethtown, PA, USA

INGREDIENTS

Seedlip Grove 42: 1 oz / 30 ml
Honey Syrup (*see page 36*): 1 oz / 30 ml
Fresh Lemon Juice: ½ oz / 15 ml
Mineral Water: Top

GLASS & GARNISH

Coupe
Lemon slice

METHOD

Combine Seedlip Grove 42, Honey syrup & Lemon juice to a shaker wth ice.

Shake for 30 seconds & pour into a coupe glass.

Top wth mineral water.

Garnish wth a Lemon wheel.

COCKTAIL INSPIRATION

The Bee's Knees.



THIRST TRAP

BY PROTYOI C.

Brooklyn, NY, USA

INGREDIENTS

Seedlip Spice 94: 2 oz / 60 ml
Pineapple Habanero Shrub (*see page 36*): ½ oz / 15 ml
Pineapple Juice: ½ oz / 15 ml
Lemon Juice: ½ oz / 15 ml
Orgeat: ½ oz / 15 ml
Butterfly Pea Flower Tea: Float
Ice: Crushed/Pebble

GLASS & GARNISH

Highball
Pineapple wedge & leaves

METHOD

Combine all ingredients except Butterfly Pea Tea in shaker wth ice.

Shake & strain into a glass filled wth crushed ice.

Float Butterfly Pea Tea on top.

Garnish wth Pineapple wedge & leaves.

COCKTAIL INSPIRATION

This cocktail was inspired by a craving I had for a refreshing cocktail to help deal wth the hot New York summer, & the desire to be transported to a beautiful island.



WESTON TABLE HUCKLEBERRY MULE

BY DIANNE O.
Weston, MA, USA

INGREDIENTS

Seedlip Spice 94: 2 oz / 60 ml
Fresh Lime Juice: ½ oz / 15 ml
Huckleberries*: ¼ cup / 60 ml
Ginger Beer: 4 oz / 120 ml
Mint Leaves: 2
Ice: Cubed
**Blueberries may be substituted*

GLASS & GARNISH

Rocks
Edible wildflower stem

METHOD

Add Seedlip Spice 94, Lime juice, Huckleberries & Mint leaves to shaker.

Muddle the Huckleberries.

Shake & strain into glass filled wth ice.

Top wth Ginger beer. Garnish wth an edible wildflower stem.

COCKTAIL INSPIRATION

In the northwestern U.S. & Canada, Huckleberry picking season begins mid-August unless the bears beat you to them. This refreshing Seedlip Spice 94

Huckleberry Mule is a summery, non-alcoholic cousin of the original Moscow Mule from NYC's Chatham Bar.



WONDERLAND MOJITO

BY MIA SIMONE R.

Chicago, IL, USA

INGREDIENTS

Seedlip Garden 108: 3 oz / 90 ml

Agave: ¾ oz / 20 ml

Lemonade: 2 oz / 60 ml

Indigo Punch Tea (*see page 36*): 5 oz / 150 ml

Mint: 4 leaves

Sparkling Water: Top

GLASS & GARNISH

Pilsner

Lemon wheel, Mint sprig

METHOD

Muddle Mint & Agave in glass.

Add Lemonade, Seedlip Garden 108, tea & ice.

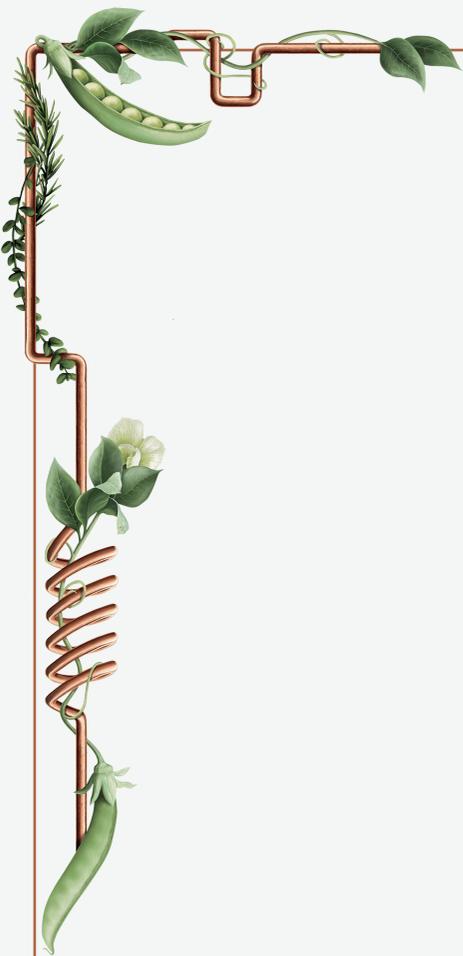
Top wth sparkling water & garnish.

COCKTAIL INSPIRATION

This drink is inspired by the classic Mojito but incorporates Indigo Punch Tea. It's light, refreshing & the acidity of the Lemon juice turns the tea a vibrant purple.



APPENDIX



ALMOND BLACKCURRANT TEA SYRUP

INGREDIENTS

Brown Sugar: ½ cup
Almond Extract: 1 ½ tsp / 5 ml
Blackcurrant Tea Bag: 1

METHOD

Steep one Blackcurrant tea bag in boiling water for five minutes. Add Brown Sugar. Stir until dissolved. Add Almond extract & let cool before using.

MATCHA SWEET WHIPPED CREAM

INGREDIENTS

Heavy Cream: 8 oz / 240 ml
Matcha Powder [ceremonial]: 2 ½ tsp
Vanilla Extract: 1 tsp / 5 ml
Granulated Sugar: 1 tbsp

METHOD

Whisk all ingredients together until soft peaks form.

GOLDEN COCONUT MILK

INGREDIENTS

Unsweetened Coconut Milk: 4 oz / 120 ml
Turmeric: pinch
Nutmeg: pinch
Ginger: pinch
Cayenne: pinch

METHOD

Add all ingredients to a saucepan over medium heat & bring to a boil. Cool & strain.

BLACK PEPPERCORN INFUSED HONEY

INGREDIENTS

Honey: ½ cup
Black Peppercorn: ¾ tsp

METHOD

Combine all ingredients. Mix well.

JALAPEÑO SYRUP

INGREDIENTS

Water: 8 oz / 240 ml
Jalapeños: 2 large, sliced
Raw Honey: ½ cup
Sugar: ½ cup

METHOD

Add all ingredients to a saucepan over medium heat & bring to a boil. Reduce heat, cover wth lid & simmer for 30 min. Cool & strain.

SEASONED TOMATO JUICE

INGREDIENTS

Tomato Juice: 6 oz / 180 ml
Sugar: pinch
Black Garlic Salt: pinch
Ginger: pinch
White Pepper: pinch
Smoked Paprika: pinch
Celery Salt: pinch

METHOD

Combine all ingredients together.

HONEY SYRUP

INGREDIENTS

Honey: 1 cup
Water: 1 cup

METHOD

Combine equal parts Honey & water over heat. Dissolve, let cool & store in air-tight container in the fridge.

BLUEBERRY SUMAC TEA

INGREDIENTS

Sumac Powder: 1 tbsp
Frozen Blueberries: 6 berries

METHOD

Add Sumac powder to two cups of boiling water. Stir well. Add Blueberries & gently muddle. Let steep for two hours & cool.

HERB HONEY SYRUP

INGREDIENTS

Water: 1 oz / 30 ml
Honey: 1 oz / 30 ml
Pineapple Sage: 2 sprigs
Lemon Balm: 4 leaves

METHOD

Add Honey & water to a saucepan over low heat & bring to a boil. Add Pineapple Sage & Lemon Balm & stir until incorporated. Remove from heat & cool.

CELERY SHURB

INGREDIENTS

Fresh Celery Juice: 4 oz / 120 ml
Sugar: ¼ cup
Rice Vinegar: 4 oz / 120 ml

METHOD

Heat the sugar & vinegar in a saucepan over low to medium heat until fully dissolved. Let cool completely. Add in the Celery juice & mix well.

SALINE

INGREDIENTS

Sea Salt: 1 tbsp / 15 ml
Water: 4 oz / 120 ml

METHOD

Combine in a bowl. Stir until dissolved.

LEMON MYRTLE SYRUP

INGREDIENTS

Sugar: ¼ cup
Lemon Myrtle Powder: ¼ cup

METHOD

Boil together then simmer while stirring until it reduces to around ¼ cup / 60 ml of syrup mixture.

PINEAPPLE HABANERO SHRUB

INGREDIENTS

Fresh Pineapple Chunks: 1 cup
Sugar: 1 cup
Apple Cider Vinegar: 8 oz / 240 ml
Habanero Pepper: 1

METHOD

Chop & de-seed Pepper. Combine all ingredients in a saucepan & simmer for 20 minutes to dissolve the sugar. Periodically press down on Pineapple chunks to extract more juice. Remove from the heat & let cool. Strain into covered container. Store covered in fridge for 24 hours.

INDIGO PUNCH TEA

INGREDIENTS

Indigo Punch Tea [loose leaf]: 2 tsp

METHOD

Steep Indigo Punch Tea in one cup of boiling water for five minutes. Strain & let cool.



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