



SEEDLIP
COCKTAILS
— *at* —
HOME

VOL. II: MARGARITA EDITION



You know those big Daisies you see by the side of the road? They're called Ox Eye Daisies, or Marguerites – from the Spanish word for Daisy... Margarita.

Where is this going? Well, our Seedlip Margarita recipes embody all that is wonderful about the Daisy – they're sunshine in a glass – & we're mixing up a final few while the summer winds down.

When we released our Grove Margarita recipe last year, it quickly became one of the most beloved. Rightfully so! It's delicious.

Since then, we've taken the liberty of crafting equally delicious margarita recipes using our other two expressions, as well. And additionally, we turned to our community of talented bartenders, mixologists & Seedlip fans to concoct Seedlip margarita recipes of their own.

The recipes are easy enough to mix up at home, but complex and layered with seasonal flavors that'll satisfy any drinker, any day of the week, all summer long.

Peas & Love,

The Seedlip Team



THE 4 COMPONENTS OF A SEEDLIP NON ALCOHOLIC MARGARITA

I

Seedlip base spirit

II

Sweet Agave

III

Punchy citrus

IV

Briny Salt





THE COCKTAIL RECIPES

BEAT THE HEAT

BY GREG KONG, KIMIKA

@gukong



INGREDIENTS

Seedlip Grove 42: 2 oz
Fresh Lime Juice: ½ oz
Fresh Watermelon Juice: ½ oz
Spiced Agave Syrup*: ¾ oz
Burrata Whey: ¼ oz
Shiso: 2 leaves
Basil: 2 leaves
Maldon Salt: pinch

GLASS & GARNISH

Rocks
Watermelon slice, Basil leaves

METHOD

Add ingredients into shaker, add ice, and shake well.
Fine Strain into rocks glass wth fresh ice.
Garnish wth Watermelon Slice & Basil Leaves

COCKTAIL INSPIRATION

Starting using Seedlip little over a year ago and is a great alternative to a traditional spirit. This drink kind of was inspired by a Watermelon Feta salad which I love and is perfect for the summer. They're so bright & refreshing but a little bit savory which I also love in a beverage.

**Spiced Agave Syrup: Lightly muddle one Red Thai Chili into 5 oz of hot water. Let sit for 2-3 minutes, then strain. Add Chili infused water to 10 oz of Agave Nectar & stir to mix. Store in refrigerator for up to 3 weeks.*





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.







PRAIRIE 108

BY GRAHAM ESSEX, GAIJIN

@gsxbar



INGREDIENTS

Seedlip Garden 108: 2 oz
Strawberry Preserves: 1 Tbsp
Infused Agave Nectar*: $\frac{3}{4}$ oz
Lime Juice: 1 oz

GLASS & GARNISH

Rocks
Rosemary & Thyme sprigs

METHOD

Add all ingredients to shaker & shake without ice.
Add ice & shake until chilled.
Strain into glass over fresh ice.
Garnish wth a sprig each of Rosemary & Thyme.

COCKTAIL INSPIRATION

Garden 108 has such a great vegetal quality that really carries through the rest of the drink & I wanted to lean into that for this rendition of the margarita.

**Infused Agave Nectar:*

*Agave 150 g, water 100g, Rosemary 10 g, Thyme 10 g
Add all ingredients to a pot & simmer for 10 minutes.
Once fragrant, pull off heat & fine strain.*



PINEAPPLE JALAPEÑO MARGARITA

BY LAURA LASHLEY

Team Seedlip



INGREDIENTS

Seedlip Garden 108: 2 oz
Agave Syrup: ½ oz
Pineapple Juice: 1 oz
Fresh Lime Juice: ½ oz
Jalapeño: 2 slices

GLASS & GARNISH

Rocks
Salt rim, Dehydrated Pineapple wheel

METHOD

Lightly muddle all ingredients in a shaker.
Add ice & shake & strain over ice.
Garnish with a dehydrated Pineapple Wheel.

COCKTAIL INSPIRATION

The closer you get to the base of a pineapple the sweeter the flavor of the fruit. These bright sweet tropical notes are a perfect flavor pairing for the herbaceous flavors of Garden 108 and the green spicy notes of jalapeño pepper.



STRAWBERRY MARGARITA

BY ELLIOTT CLARK

@apartment_bartender



INGREDIENTS

Seedlip Grove 42: 2 oz
Strawberry Juice: 1½ oz
Lime Juice: ½ oz
Agave Nectar: ½ oz

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.

COCKTAIL INSPIRATION

Strawberry margaritas are one of my favorite drinks.
Who said they can't be non-alcoholic?!



SPICE HIBISCUS MARGARITA

BY LAURA LASHLEY

Team Seedlip



INGREDIENTS

Seedlip Spice 94: 2 oz
Agave Syrup: ½ oz
Hibiscus Tea: 1 oz
Fresh Lime Juice: ¼ oz

GLASS & GARNISH

Rocks
Spiced Sugar-Salt* rim, Star Anise

METHOD

Lightly muddle all ingredients in a shaker.
Add ice & shake & strain over ice.
Garnish with a Star Anise and a half-rim of Spiced Sugar-Salt.

**Spiced Sugar-Salt: Combine 4 Tbsp Kosher salt, 2 Tbsp granulated sugar
& 1 tsp of each ground Cinnamon & Nutmeg*

COCKTAIL INSPIRATION

Hibiscus tea has a bright, tart flavor and is the key ingredient in the popular Jamaican drink sorrel, which inspired this tropical version of a Margarita. In both, the bright hibiscus flavors are balanced by the warm baking spices cardamom and allspice.



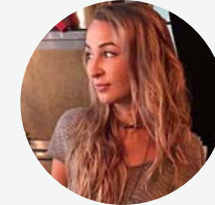




CAN-ALOUPE TO THE OCEAN

BY DEENA SAYERS, COCKTAILS4BREAKFAST

@cocktails4breakfast



INGREDIENTS

Seedlip Spice 94: 2 oz

Fresh Cantaloupe: 3-4 1" Cubes

Fresh Lime Juice: 1 oz

Amber Agave: ½ oz

Bittermens Boston Bittahs: 2 Droppers

GLASS & GARNISH

Flute

MEZSAL Salts Green Jalapeño Salt rim, Cantaloupe slice

METHOD

Rim the glass wth MEZSAL Green Jalapeño Salt.

In a shaker, muddle Cantaloupe into a purée.

Add remaining ingredients & a bit of ice.

Shake well & double strain into glass.

Garnish wth a Cantaloupe slice.

COCKTAIL INSPIRATION

[Seedlip] is so versatile! The oak & cardamom in [Spice 94] is really complemented by the Cantaloupe in my cocktail.



GROVE MARGARITA

BY LAURA LASHLEY

Team Seedlip



INGREDIENTS

Seedlip Grove 42: 2 oz

Agave Syrup: 1 tbsp

Fresh Lime Juice: ½ oz

GLASS & GARNISH

Rocks

Salt rim, Lime wheel

METHOD

Add all ingredients in a shaker with ice.

Shake & strain over ice.

Garnish with a Lime wheel & half-rim of salt.

COCKTAIL INSPIRATION

It takes 7- 14 years for an agave ‘piña’ to mature enough to be harvested to make agave syrup. The darker the syrup, the more caramel flavor notes it has and the more concentration of minerals from the plant it contains.

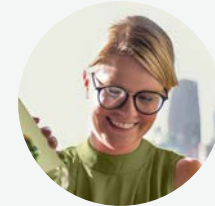




GROVE MARGARITA PITCHER

BY LAURA LASHLEY

Team Seedlip



(SERVES 4-6)

INGREDIENTS

Seedlip Grove 42: 12 oz
Fresh Lime Juice: 3 oz
Agave Syrup*: 6 oz
Filtered Water: 4 oz
Salt: two small pinches

GLASS & GARNISH

Medium Glass Pitcher or Carafe
Lime Wheels
Optional Salt Rim

METHOD

Combine all ingredients in pitcher and thoroughly stir until all ingredients are combined.
Add lime wheels and chill in refrigerator until ready to serve.
Add ice to glasses and an optional salt rim just before serving.

**Agave Syrup: Combine equal parts agave syrup and hot water and stir thoroughly to combine. Chill.
Keeps for 2-3 weeks in the refrigerator.*





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COCKTAIL CREATIONS
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