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Two Recipes For Simple Cocktails To Toast Spring

Who said Easter Sunday had to be all about neon-colored eggs and baskets full of candy for kids? Even if we can't justify joining in on the Easter egg hunts, adults can have our fun too. Especially in the form of cocktails.

The folks at Cameo Bar at the Viceroy Santa Monica were generous enough to share two recipes for colorful, fresh springtime cocktails that will keep you and your guests sated throughout the holiday. They're simple to prepare, and even easier to enjoy on a warm spring Sunday in L.A.

Here's how it's done:

PINEAPPLE EXPRESS

Ingredients:

2 ounces 10 Cane rum
4 ounces Pineapple juice
Ginger beer

Instructions:



Pour rum and pineapple juice into mixing glass. Vigorously shake over ice. Strain into rocks glass. Top up with ginger beer, then garnish with a pineapple wedge.

CUCUMBER COOLER

Ingredients:

2 ounces gin
½ ounce simple syrup
½ ounce lime juice
Fresh cucumber
Tarragon
Club soda



Instructions:

Muddle cucumber and tarragon in a mixing glass. Add gin, lime juice and simple syrup. Vigorously shake over ice. Strain into rocks glass. Top up with club soda, and garnish with a cucumber wheel.