



Mrs Beeton's Quick-Fire Fizz Lemonade!

Preparation time: 5 mins

**Serves 1 fabulous 'you'
(double the ingredients for 2, and so on!)**

Ingredients

- 150ml (5 US fl oz.) of cold water
- juice of 1 lemon
- caster sugar to taste – approx. 2 to 3 flat teaspoons (add more if too sharp)
- 1/4 flat teaspoon of bicarbonate of soda
- for decoration: 1 slice of lemon, plus 1 slice chopped into segments
- optional: ice to serve

Equipage

- lemon squeezer
- glass tumbler

Method

1. Darlings, 'splish splash' – please dash off to your hand basin and lather up those mitts of yours – Much obliged!
2. First off, it's time to prepare Mrs Beeton's Quick Fire Fizz Lemonade – it's 'easy peasy lemon squeezy' and takes no time at all! Or on this occasion, one may use ready-made lemonade.
3. Now, simply fill your cocktail shaker to the top with ice – Ta very much!
4. With a steady hand, measure out the Blackberry & Elderflower Pimm's and Chambord Black Raspberry Liqueur.
5. Gently pour both alcoholic tipples over the ice, then add the lemonade.
6. Darlings, in readiness for your frightfully fruity Pimm's Cocktail - fill your highball glass near to the top with ice -- How exciting!
7. Now, give your cocktail a good ol' shake! So, pop the lid onto your cocktail shaker, and make sure one hand is firmly pushing down on the lid, then shake 'like the clappers' – for about 30 seconds or so.
8. Pour immediately, but slowly into your highball glass – there's a good, darling!



9. Then before serving: to the spikey end of a cocktail umbrella, add a few berries of your choice. Oh, and why not plop one or two into your cocktail mixture while you're at it!

Alternatively, decorate with a zingy slice of lemon – Voila!

10. Darlings – I'm sure this intensely vibrant, sweet n' sharp fruity tonic will lift your spirits, whilst soothing away your post-tennis blues!

Enjoy!

Miss Windsor x