

SEA BLUES

Ingredients

- 1 1/4 ounces vodka
- 3/4 ounce coconut rum
- 3/4 ounce blue curaçao
- 1/2 ounce lemon juice, freshly squeezed
- 1 1/2 ounces pineapple juice, freshly squeezed
- Lemon wedge, for rimming
- Coconut ice sphere*
- Garnish: toasted coconut flakes, edible orchid, pineapple wedge

Directions

*Coconut ice sphere: Freeze a sphere mold filled with half coconut water and half cream of coconut. Rub the lemon wedge on the outside of a double Old Fashioned glass, coat in toasted coconut flakes and set aside. Add the vodka, coconut rum, blue curaçao, lemon juice and pineapple juice into a shaker with ice and shake until well-chilled. Strain into the prepared glass over the coconut ice sphere (or a large ice sphere or cube). Garnish with an edible orchid and pineapple wedge.

Servings: 1

Recipe courtesy of Liquor.com

BLUE LAGOON MOCKTAIL



Ingredients

- 2 ounces fresh lemon juice
- 1 1/2 ounces blue curaçao syrup
- 8 – 10 ounces lemon-lime soda
- Garnish: lemon wedge

Directions

Combine fresh lemon juice, blue curaçao syrup, and lemon-lime soda in a tall glass over ice. Feeling fancy? Add a sugar rim and a lemon wedge to garnish. You can also make this into a slushie by blitzing the ingredients with a cup of ice.

Servings: 1
Recipe courtesy of The Mixer!