

Pick your Poison: Blue Lagoon
(or, as I like to call it, A
Mouthful of Smurf)

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An oldie but a goodie.

I had some Blue Curacao lurking in the depths of my drinks cupboard for a while now. I bought it to make cocktails for a dinner get together a few years ago, but I think everyone else found the blue colour off-putting. I however, probably due to my childish nature, thought it was SUPER COOL!

Blue Curacao is made from the dried peel of the Lahara Citrus fruit, grown on the island of Curacao in the Caribbean. The fruit is a native descendant of the Valencian Orange but, due to the condition of the soil in Curacao, the fruits don't grow to be plump, sweet and juicy like their spanish ancestors. They are far more bitter, rendering them almost inedible, but the peel is still brilliant for flavouring things.

The blue colour comes from the food colouring they add into it.

Totally tropical and eyecatching I think, if not slightly retro!

A Blue Lagoon is a bitter/sweet cocktail, perfect for a summers day to refresh you. It also has the novelty factor of making your tongue go blue.

It'll certainly bring out the 5 year old in you after a couple, for more reasons than one! ☐

Ingredients

25ml Blue Curacao

25ml Vodka

Juice from 1 lime

Lemonade to top up

Cubed Ice

Lime wedge to garnish

Method

1. In a glass of choice, but I would say a Hi-Ball glass is best suited to this cocktail, place the Blue Curacao, Vodka, Lime Juice and Ice.
 2. Mix with a long spoon.
 3. Top up the glass with lemonade.
 4. Garnish with a wedge of lime.
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So, as you can see, there's not much to it!

A small number of ingredients, minimal equipment, zero effort and you end up with a tasty and eye-catching tippie.

Think Bitter Orange with a slight fizz; like Orange flavoured fizzy/sour sweets.

Delicious!



Feel free to share your attempts over on my [Facebook](#) or [Instagram](#) (by tagging me; @lifeisknutts)