

# Pick your Poison: Soho Juice Company – Pineapple Mojito (or Aku Aku)

**“There’s always time for a cocktail, darling!”**



Image from Soho Juice Co.  
website

When I was sent a new cocktail mixer to try the other week, I couldn’t believe my luck.

A legitimate excuse to have a cheeky cocktail! Though, let’s be honest, I don’t need much of an excuse... ☐

I was contacted by The Soho Juice Company to review their new cocktail mixer which is a delicious mix of Lime, Lemon, Cucumber and Mint. It’s the perfect base mixer for LOADS of different cocktails and saves you the hassle of having to buy lots of ingredients and mix them all yourself. Perfect for when you have friends over and you don’t want to spend all your time in the kitchen concocting and muddling!

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The Soho Juice Co. was setup by two friends who had a brain wave whilst they were sat drinking a Bloody Mary in an overpriced bar in Soho, London. All the best brain waves

happen whilst you're drinking I find...

They were a bit sad about the way cucumber, when used as a drink garnish, is just lobbed into a drink and often left there, unloved in the bottom of the glass, at the end of your drink. So, they came up with a way to use the humble cucumber in a new, fresh and exciting way as a major ingredient in a mixer and thus, Soho Mixer was born.

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I tested the mixer on it's own with ice, and I have to say it's just as yummy on it's own as a mocktail which is ideal if you're pregnant or a non drinker.

The mixer I was sent came with some mini spirit bottles to and I have sampled each type of alcohol with the mixer. A tough job, I know...

After testing all the spirits, I can report back that my favourite one to have with it was...Tequila. It made for a pretty brilliant Margarita with the mixer and this is a tipple I could make and enjoy A LOT.

Below is a recipe for a Pineapple Mojito (or Aku Aku) from the Soho Juice Co. recipe book...

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## **Soho Juice Company Pineapple Mojito**



**\*This is a recipe from the cocktail ideas book I was sent along with the Soho Juice Mixer. It is a really fab cocktail and very refreshing on a sunny day (if we**

ever get some!)\*

## Ingredients

40ml – Rum (I used a spiced Rum but normally you would use a white rum. Malibu would also work well I think)

25ml – Pineapple Juice

25ml Soho Juice Mixer

15ml – Gomme

4 Cucumber Slices

10 mint leaves

Crushed Ice

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## Method

1 – Add all the ingredients to a blender, but saving a couple of mint leaves as a garnish.

2 – Blend until smooth and pour into a glass.

Enjoy!

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[You can find out more about the Soho Juice Co. here.](#)

I really loved trying it out and I am excited about trying some other cocktails with it to see how they turn out. My next one will probably be a Raspberry concoction with it seen as I got some rather delicious Raspberry Vodka the other day. Stay

posted for the recipe soon!

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I was sent this mixer in order to review it. All words, thoughts and opinions are my own.

Thanks to the Soho Juice Co. for sending it to me!



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Pick your Poison: Pineapple  
Mojito Slushy

**Pick your Poison: Pineapple  
Mojito Slushy**



Eve

ryone loves a Slushy.

I don't care if you're 4 or 74, no matter your age, you can't beat the novelty that is a frozen drink which sounds like water going down a drain when you slurp it! Guaranteed to bring back memories of childhood days filled with Slush Puppies and Sunshine.

The slushy's of my childhood were those luminous offerings, often Red or Blue, which stained tongues, stained teeth and, more often than not, stained clothing. Sorry Mum!

Sadly this cocktail requires a bit of planning as it has to

have time to freeze, but it's totally worth the wait and effort!

This refreshing cocktail contains Pineapple Juice, Funkin' Mojito Mix (that's not a typo, the brand is called Funkin' – it's a mix of lime juice, mint and sugar, the perfect base for a quick and easy Mojito at home), Lime juice, mint and Malibu.

Totally tropical!

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## Ingredients

(makes 2 cocktails – increase quantities and freezing time for a larger batch)

150ml – Fresh Pineapple Juice

50ml – Funkin' Mojito mix (I bought mine from [Ocado](#))

Juice of 1 Lime

A few mint leaves

100ml – Malibu (50ml per glass)

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## Method

1. Place the pineapple juice and Funkin' Mojito Mix into a container or bowl and mix (I used a plastic container)
2. Place in the freezer and freeze for at least 4 hours, mixing with a fork after 2 hours.
3. Once you're ready to make your cocktail, remove the container from the freezer.
4. Scoop out the required amount of Pineapple Slushy into

each glass and smash with a fork or muddler to break it down and create the 'slush'.

5. Mix the Lime Juice, Mint Leaves and Malibu together.
6. Pour half of the Malibu mixture into one glass, over the pineapple slushy mixture, and then the rest into the other glass.
7. Stick a straw in, and maybe a long spoon so you can eat it whilst you wait for it to melt a bit, and get stuck in!

Delicious!



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Feel free to share your photos of your cocktails over on my [facebook](#) page and my [instagram](#) (by tagging me @lifeisknutts).

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## Pick your Poison: Club Tropicana

# Pick your Poison: Club Tropicana

(Pineapple, Malibu, Lime and Mint Cocktail)







**“Club Tropicana drinks are free, fun and sunshine,  
there’s enough for everyone...”**

**(Well, unless I’m there. I can drink for England.)**

## **There won't be any drinks left once I've finished)**

This is a fruity, refreshing little number which will make you feel (if you close your eyes, use your imagination, shut yourself in the airing cupboard where its warm and put some George Michael 'Club Tropicana' on...) like you're on holiday on a tropical island. Maybe. I'm not making any promises on that one...

Malibu, Pineapple, Lime juice and Mint, all muddled together and served over ice.

Shave your legs ladies and get your shirts off fellas...summer is here in the UK (for today anyway).

Enjoy!

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## **Ingredients**

50ml Malibu

150ml Pineapple Juice

Juice of 1 lime (plus a wedge to serve)

3 springs of mint (plus one to serve)

Ice

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## **Method**

1. Place your mint sprigs, lime juice and Malibu in a cocktail shaker.
2. Using a muddler, or the end of a rolling pin, squish the

ingredients together for a couple of minutes.

3. Add some Ice.

4. Shake vigorously.

5. Add Pineapple juice and shake again.

6. Strain and pour into an ice filled glass of choice.

7. Decorate with a sprig of mint and a wedge of lime.

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I think this little dude would love one of these (minus the Malibu, obviously) ☐

You can also read about this little Sun-tanned dude in one of my old blog posts, it's entitled, [Club Tropicana Toddler](#)

# Club Tropicana Toddler



Available in all good Toy Shops!

obello

Contents may vary from those shown