

# Cheers to the Azalea Cocktail

By Kathy Jentz—*The Azalean*, Editor

The Azalea cocktail is fruity and fun. This pink libation is traditionally served at the Masters Tournament at the Augusta National Golf Club in Augusta, Georgia, but there is no reason you cannot enjoy it anytime of year. Here is an easy recipe to try this cocktail at home.

## Ingredients

1 part lime (or lemon) juice  
1 part pineapple juice  
3 parts gin or vodka\*  
A splash of grenadine\*\*  
Ice

\*To make a mocktail version without alcohol, you can substitute in a non-alcoholic gin like Lyre's Dry London Spirit or Cedar's Distilled Non-Alcoholic Spirit. You can also use a good tonic water.

\*\*Add just enough grenadine to turn the drink pink. If you don't have any on hand, you can use cherry, cranberry, or pomegranate juice instead.

## Directions

Combine all the ingredients in a cocktail shaker. Shake well then strain into tall cocktail glasses filled halfway with ice. Serve immediately.

## Variations

To make it creamy, add in 2 parts whipping cream to the shaker when mixing it. To make it fizzy, add one part sparkling wine to the glass and use a bit less ice. Some "cheat" recipes use a shortcut of lemonade instead of the fruit juices.

## Garnish

Add a small slice of fresh pineapple, lemon, or lime. You can also skewer a curl of lime/lemon peel along with a maraschino cherry on a cocktail pick.

## Caution!

Note that no part of any azalea plant should actually be consumed. Azaleas contain grayanotoxins that can cause cardiac disorders and other health issues. Which is too bad, as it'd otherwise make a nice-looking garnish. Place the azalea flower next to the glass or in a nearby vase, if desired.



There is a 'Cocktail' azalea. It is part of the Glenn Dale Hybrids. (There is also a 'Cordial' azalea in that collection as well.) Photo by Dan Krabill.



Pink cocktail photo by Wesley Tingey, Unsplash.com.