

## Pitcher o' Pimm's

We love a good mystery. Like the ingredients in the British liqueur called Pimm's No. 1, which is the signature ingredient in one of the summer's most refreshing cocktails. So storied is it that it's a favorite of the stiff-upper-lipped crowds at Wimbledon. And in the end, it's one of those mysteries best left unsolved. It's cold, goes down easy, hits you hard and tastes jolly good. Game, set, match.

### Ingredients

1 English cucumber, with peel  
1/2 lemon, sliced, seeds removed  
1/2 orange, sliced and quartered if large, seeds removed  
4 cups ice, plus more for serving  
2 cups Limonata (Italian sparkling lemonade)  
1½ cups Pimm's No. 1  
1 cup London dry gin  
2 Genoa or Sopressata Salame Chubs

### special equipment

9-cup pitcher  
6 highball glasses (10 ounces each)  
mandoline

### Directions

Cut the cucumber in half. Use a mandoline to cut 6 thin, lengthwise strips. Slice what's left, along with the other half, into thin rounds. Add the rounds to the pitcher along with the lemon and orange slices.

Put the ice in a 9-cup pitcher. Pour in the limonata, Pimm's and gin.

Swirl the cucumber slice around the inside of the glass and stand a salame chub stick in each. Fill 6 (10-ounce) highball glasses halfway with ice. Pour about 3/4 cup of the drink in each glass, dropping in a few slices of fruit and cucumber. Raise your pinky and sip.

**total time:** 15 minutes

**active prep:** 15 minutes

**serves:** 6

**difficulty:** *easy*