

# Cleo Coyle's Lazy Virgin Gin Lime Rickey

Photos and text (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

To borrow a phrase from Washington, DC, bartender Derek Brown, Chief Spirits Advisor to the National Archives, this baby is "air conditioning in a glass!" Our Virgin Gin Lime Rickey is a sweet-tart marvel. This recipe is close to the classic version with a few shortcuts to make it especially easy...because on hazy days, we're lazy, even when it comes to making drinks! You can adjust the ingredients to you taste, and we'll even show you a non-virgin version that's just as good. Either way, we hope you find this summer drink as refreshing as we do. ~ Cleo

## Lazy Virgin Gin Lime Rickey

*Note: The gin in this virgin version of a lime rickey is ginger ale, and the shortcut we use is "Simply Limeade." Look for this tartly refreshing beverage in your grocery store's refrigerated section. If your local store doesn't carry it, you can make your own by stirring sugar syrup into fresh lime juice (sweeten to your own taste).*

### Ingredients:

1 fresh lime  
Ice  
Simply Limeade (\*or see my note above)  
Ginger ale (regular or diet)

**Directions:** Cut the lime in half. Slice off a "lime wheel" (see photo on next page) and set the wheel aside. Pour ice into a chilled glass (tall or short, your choice). Fill one third of the glass with chilled limeade. Pour in cold, freshly opened ginger ale, stopping short of the top. Squeeze the juice from half of the lime over the ginger ale. For a more tart drink, use the juice from the remaining half, as well. Stir gently, float the lime wheel on top, and drink with refreshing summer joy!



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- Gin
- Simply Limeade (\*or see my note above)
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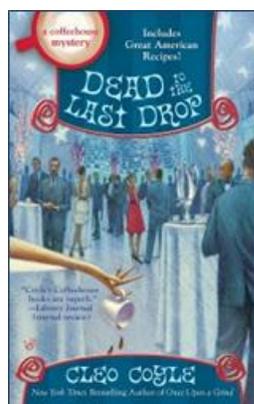
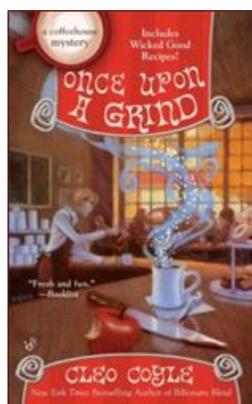
**Directions:** Cut the lime in half. Slice off a "lime wheel" (see photo above) and set it aside. Add ice to a chilled glass. Pour in the gin—I like a splash, my husband goes for a full shot, your choice. By pouring the gin in first, you're giving it a nice chill before you build the drink. Now add the chilled limeade until the halfway mark. Top with cold, freshly opened ginger ale, stopping short of the rim. Squeeze the juice from half of the lime over the ginger ale. For a more tart drink, use the juice from the remaining half, as well. Stir gently, float the lime wheel on top, and....

Drink with *spirited* summer joy!

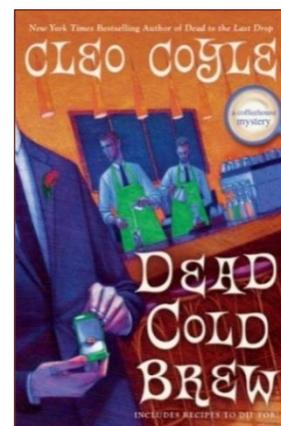
~ Cleo Coyle



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The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at [www.CoffeehouseMystery.com](http://www.CoffeehouseMystery.com) And her recipe blog at [www.CleoCoyleRecipes.com](http://www.CleoCoyleRecipes.com)



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