

Paula's

LIQUEUR

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Paula Angerstein fell in love with Limoncello liqueur while vacationing in Italy. She brought that passion back to Texas and began making Limoncello for friends. This led to Paula making history by becoming the first woman and second person ever to be licensed to distill spirits in Texas. Paula's Orange Liqueur launched in 2005 with Lemon and Grapefruit following.

Paula's Liqueurs are made with fresh orange, grapefruit, and lemon zest, sweetened with pure cane sugar, and finished with Hill Country Rainwater.



Produced and Bottled by Texace1lo, LLC. Austin, TX. Paula's Grapefruit Liqueur 27% ABV (54 Proof). Paula's Lemon Liqueur 30% ABV (60 Proof). Paula's Orange Liqueur 40% ABV (80 Proof).



PAULA'S MARGARITA

2 OZ TEQUILA

1 OZ PAULA'S ORANGE LIQUEUR

1 OZ LIME JUICE

1/2 OZ SIMPLE SYRUP

BUILD OVER ICE IN ROCKS GLASS
OR SHAKE WITH ICE IN SHAKER
CUP AND STRAIN INTO CHILLED
GLASS.



MORE RECIPES



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LEMON DROP MARTINI

1 1/2 OZ PAULA'S LEMON LIQUEUR

1 1/2 OZ VODKA

SHAKE INGREDIENTS TOGETHER
WITH ICE IN SHAKER CUP, STRAIN
INTO CHILLED COCKTAIL GLASS.
SUGAR RIM OPTIONAL.



MORE RECIPES



Produced and Bottled by Texacello, LLC. Austin, TX. Paula's Lemon Liqueur 30% ABV (60 Proof).



PALOMA

2 OZ TEQUILA

1.5 OZ PAULA'S GRAPEFRUIT LIQUEUR

1/2 OZ LIME JUICE

SQUEEZE OF GRAPEFRUIT

TOP WITH SPARKLING WATER

STIR INGREDIENTS TOGETHER
OVER ICE.

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