

Radioactive Sour: The Neon-Green Halloween Cocktail That Glows!

Radioactive Sour: The Neon-Green Cocktail That Glows with Flavor!



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INGREDIENTS

Swaps and Notes:

Midori Alternative: If you can't find Midori or prefer a non-alcoholic version, you can substitute it with a high-quality neon-green melon syrup (like a bar-grade honeydew syrup). The bright color and flavor profile will be similar.

Lime Juice: Bottled juice works in a pinch, but the fresh acidity of real lime juice is critical for balancing the sweetness of the Midori.

Tequila: You can easily swap the tequila for Vodka for a mellow, less agave-forward flavor. This still yields an excellent, glowing cocktail.

Club Soda: A splash of Sprite or 7UP can be used instead of club soda if you prefer an even sweeter finish.

DIRECTIONS

1. The beauty of this drink is how fast it comes together.
2. **Step 1: Chill Your Glass:** Start by chilling your serving glass (a highball or coupe works well). You can fill it with ice water while you prep the ingredients, then discard the water before straining.
3. **Step 2: Combine and Shake:** Add the 1 oz Tequila, 1 oz Midori, and 1 oz fresh Lime Juice into a cocktail shaker.
4. Fill the shaker 2/3 full with ice.
5. Secure the lid and shake vigorously for about 15-20 seconds until the outside of the shaker is thoroughly frosted. This ensures the drink is perfectly chilled and diluted.
6. **Step 3: Serve and Top:** Fill your chilled serving glass with fresh ice.
7. Strain the cocktail mixture from the shaker into the glass.
8. Top the drink off with a splash of : Club Soda.
9. Garnish with a lime wheel or a spooky gummy worm if you're serving it for Halloween!

SWAPS & NOTES

Tequila (Blanco/Silver) 1 oz A good quality, clean-tasting tequila works best.

Midori (Melon Liqueur) 1 oz This is what gives the drink its signature bright, glowing green color and melon flavor.

Fresh Lime Juice 1 oz Freshly squeezed is non-negotiable for the best tartness.

Club Soda Top-off Adds necessary fizz and lightness.

TIPS FOR SUCCESS

The Glow Trick: If you are using this for a party, the best way to get that vibrant, radioactive glow is to serve the drink in a room with a blacklight (UV light).

The Midori (melon liqueur) naturally reacts under UV light, making the drink absolutely spectacular.

Freshness is Key: While it only has four ingredients, make sure your lime juice is freshly squeezed.

The acidity is essential for cutting through the sweetness of the Midori, preventing the drink from becoming cloying.

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