

Apple Ginger Moscow Mule

Ingredients (makes 2 servings)

1 cup ginger ale

1 cup apple cider

Lemon

Sugar

Ice

Cinnamon stick (for garnish)

Directions

Rim the glass with lemon juice and dip in sugar

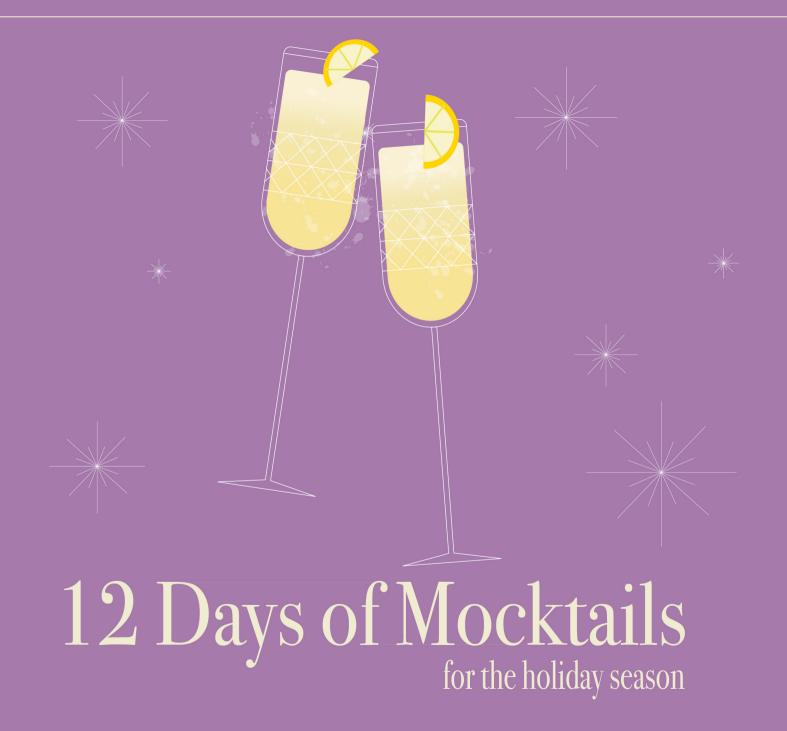
Fill 1/3 of glass with ice

Add in 1/2 cup sparking ginger ale

Add in 1/2 cup apple cider

Garnish with cinnamon stick





French Champagne

Ingredients (makes 2 servings)

Orange juice and sugar (to rim glass)

Ice

1 tsp white sugar

3 ounces lemon juice

Bitters

1 can tonic water

Directions

Rim the glass orange juice and sugar

Fill shaker with ice

Add in sugar, lemon and bitters and shake until cold

Divide between 2 glasses

Top off each glass with tonic water





Virgin Cucumber Gimlet

Ingredients (makes 1 serving)

1.5 oz club soda

4-5 slices of muddled cucumber

1 oz fresh lime juice

1 oz simple syrup

Cucumber slice (for garnish)

Directions

Combine cucumber, lime, and simple syrup in a shaker with ice and shake.

Pour into a glass over crushed ice and top with soda.

Garnish with a cucumber slice.





Virgin Sangria

Ingredients (makes 8 servings)

1 orange (sliced, 1/4 inch thick)

1 lemon (sliced, 1/4 inch thick)

1 lime (sliced, 1/8 inch thick)

2 apples (cored and chopped)

3 cups red grape juice

1 cup white grape juice

1 1/2 cup fresh orange juice

1/4 cup fresh lemon juice

2 tbs fresh lime juice

1 bottle sparkling apple cider

Directions

Layer the orange, lemon, lime and apples in the bottom of a pitcher.

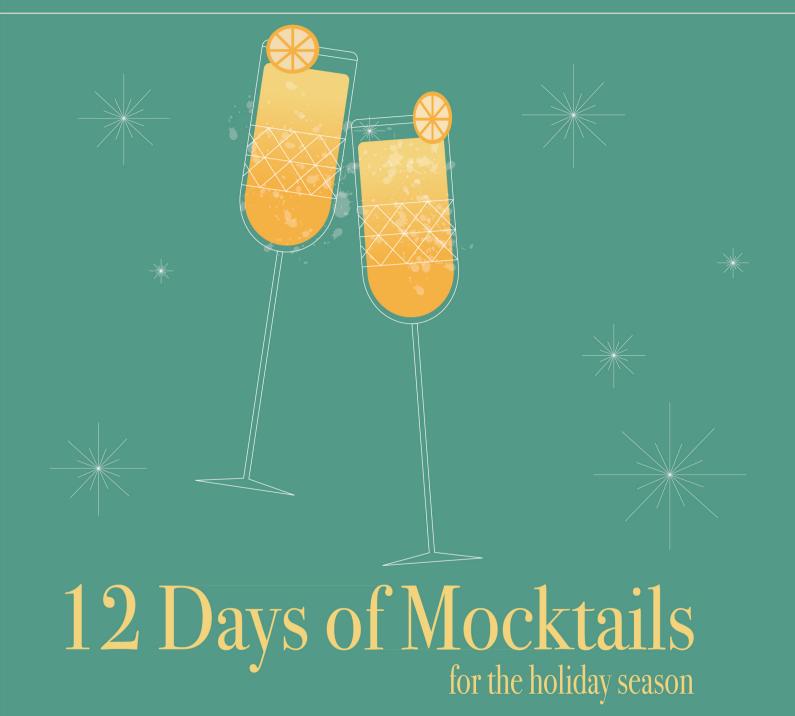
Pour in grape, orange, lemon, and lime juices.

Use a long spoon and stir gently until well mixed

Cover and chill in the fridge for at least four hours

Add the sparkling cider to the pitcher when ready to serve.





Mockmosa

Ingredients (makes 4 servings)

2 cups orange juice

3 cups sparkling grape juice (mix 1 part sparkling water and 4 parts grape juice) Orange slices (for garnish)

Directions

In a champagne flute, pour in orange juice until the glass is two fifths full.

Top glass with sparkling grape juice mixture

Garnish with orange slice





The Grinch Mocktail

Ingredients (makes 1 serving)

4 oz. melon-pineapple Powerade4 oz. ginger aleIceCranberries for garnish

Directions

Fill the glass with ice.
Add Powerade and ginger ale.
Garnish with cranberries.





Caramel Apple Pie

Ingredients (makes 6 servings)

6 cups of apple cider

1/2 cup caramel syrup

3 cups sparkling water

2 tsp cinnamon

2 apples

6 rosemary sprigs

Brown sugar, for garnish

Directions

Mix up the apple cider and caramel syrup in a pitcher and add the cinnamon.

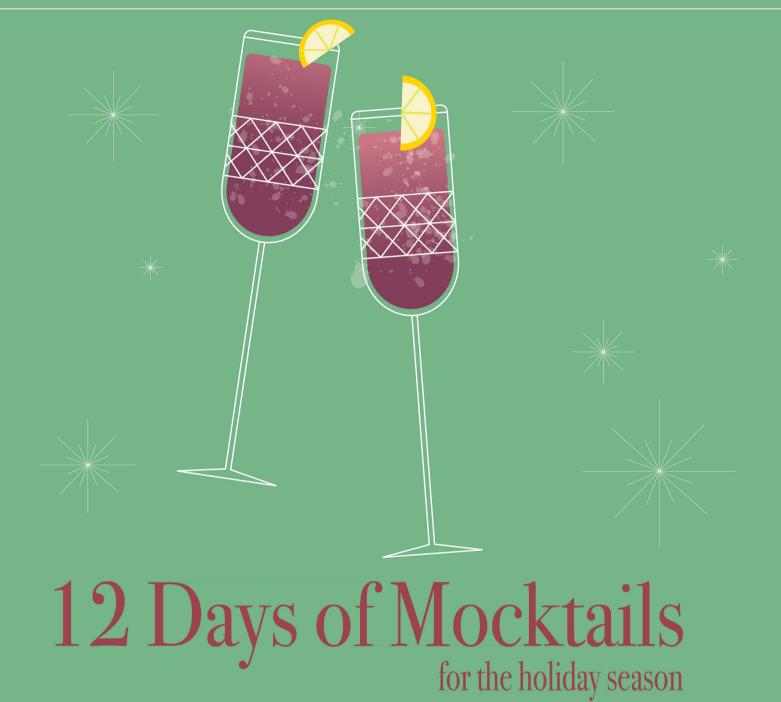
Cut apples into thin slices and add to the pitcher.

Add rosemary and let sit for 20 minutes.

After 20 minutes, pour sparkling water into the pitcher and mix gently.

Rim the glasses with brown sugar and pour the mocktail evenly into each glass.





Spicy Raspberry Lemon Cooler

Ingredients (makes 6 servings)

3 cups frozen raspberries

1/2 cup honey

1/2 cup frozen lemon juice

1/2 cup water

2 bottles ginger beer

Raspberries or lemon for garnish

Directions

In saucepan, bring raspberries, honey, lemon juice and water to boil. Reduce the heat to a gentle simmer and cook until the fruit has completely broken down, about five minutes.

Remove from heat and let stand until cool. Pour the mixture into a fine mesh strainer set over a pitcher. Press the fruit solids with a rubber spatula to remove as much liquid as possible. Discard the fruit pulp.

Fill a with ice and pour three tbsp of the raspberry syrup into the glass. Fill with ginger beer, stir, garnish with raspberries or a lemon wedge.



Butterbeer

Ingredients (makes 2-4 servings)

1 cup brown sugar

4 tsp butter

1/2 tsp salt

1 tsp apple cider vinegar

3/4 cup heavy cream, divided

Four 12 oz bottles cream soda

Directions

In a small saucepan over medium heat, combine brown sugar with 2 tsp water. Bring to a boil and cook until mixture reaches 115°C, stirring occasionally.

Turn off the heat and add the butter, salt, vinegar and 1/4 cup heavy cream. Stir until smooth. Cool mixture to room temperature.

In a medium bowl beat together 1/2 cup cream with 2 tsp brown sugar syrup.

In each glass, mix 1/4 cup brown sugar syrup with 1/4 cup cream soda. Top up the glass with cream soda. Top with whipped cream for garnish.





Sunrise Mocktail

Ingredients (makes 2 servings)

6 oz. orange juice

4 oz. peach juice

2 oz. sprite or sparkling water

2 oz. grenadine

Ice

Cherries and orange slice for garnish

Directions

Fill the glass with ice

Add orange juice, peach juice, and sprite or sparkling water in this order.

Add the grenadine

Garnish with cherries and an orange slice.





Nice Pear

Ingredients (makes 2 servings)

4 oz pear juice

2 oz fresh lemon juice

1.5 oz rosemary-infused simple syrup

Soda water

Directions

Combine all the ingedients in a shaker with ice and shake until cool.

Serve in a glass over ice.

Top with soda water.

Garnish with a slice of pear (optional).





Santa's Hat Shirley Temple

Ingredients (makes 1 serving)

For the drink

1 tbsp grenadine

Ice

Ginger ale

Lemon lime soda

Maraschino cerries (for garnish)

Candy cane (for garnish)

For the rim

2 tbsp sugar

1 tsp water

3 tsp shredded coconut

Directions

Combine water and sugar and mix to combine.

Rim the glass with sugar mixture and immediately dip into shredded coconut.

Fill the cup with ice.

Add the grenadine, then fill the remainder of the glass with half ginger ale and half lemon lime soda.

Garnish the glass with cherries and candy cane.





Spiced Nog

Ingredients (makes 6 servings)

8 fresh dates

4 cups non-dairy milk (almond milk)

1/2 tsp vanilla extract

1/4 tsp ground cinnamon

1/4 tsp ground cloves

1/4 tsp ground nutmeg

Pinch of salt

Directions

Soak the dates and milk in the fridge overnight.

After soaking, place all the ingredients in a blender and blend until smooth.

Add additional spices to taste and store in fridge until ready to serve.

Garnish with a sprinkle of ground nutmeg.





Rosemary Grapefruit Sparkle

Ingredients (makes 2-4 servings)

1/4 cup chopped fresh rosemary leaves (substitute 1 tsp dried rosemary)

1/2 cup boiling water

1 tbsp honey

1 cup fresh grapefruit juice

8 oz. chilled sparkling water

Directions

Pour boiling water over rosemary leaves in a heatproof container. Cover and steep for 15-20 minutes.

Strain out leaves and stir in honey until dissolved. Cool in fridge.

Combine rosemary-honey mixture with grapefruit juice.

Pour into glasses with ice and top with sparkling water.





Cranberry Fizz Mocktail

Ingredients (makes 1 serving)

1 oz. cranberry simple syrup (or substitute cranberry juice)
Juice of half a freshly squeezed lime
Sparkling water
Ice

Rosemary sprig for garnish

Directions

Fill the glass with ice.

Add cranberry simple syrup and lime juice.

Top off your glass with sparkling water.

Stir to combine.

Garnish with a rosemary sprig.





Rose Pink Ginger Mocktail

Ingredients (makes 1 serving)

1/2 oz. raspberry simple syrup

2 oz. grapefruit soda

2 oz. alcohol-free ginger beer

Ice

Tonic water

Lemon for garnish

Directions

Fill the glass with ice.

Add raspberry simple syrup, grapefruit soda, and ginger beer.

Top off your glass with tonic water.

Garnish with a slice of lemon.

