



Festive Fizz

MADE WITH CRANBERRY JUICE AND FRESH THYME, THIS MOCKTAIL IS THE PERFECT ACCOMPANIMENT TO THANKSGIVING DINNER, BUT IS EQUALLY FANTASTIC AT ANY TIME OF YEAR!

INGREDIENTS:

- 4 sprigs fresh thyme
- 2 tsp. peeled & chopped fresh ginger
- $\frac{2}{3}$ cup cranberry juice
- $\frac{1}{4}$ cup and 2 Tbsp. orange juice
- 1 cup seltzer

PREPARATION

- Muddle the thyme and ginger in the bottom of a shaker.
- Add the cranberry and orange juices and fill with ice. Shake vigorously.
- Fill two lowball glasses with ice and strain the shaken mixture into the glasses.
- Top with seltzer ($\frac{1}{2}$ cup per serving) and stir.
- Garnish with thyme sprigs and fresh cranberries.



Mojito Mocktail

**A CRISP, ALCOHOL-FREE MOJITO
MOCKTAIL MADE WITH FRESH MINT,
ZESTY LIME, AND BUBBLY REFRESHMENT**

INGREDIENTS:

- 3 ounces local honey
- 2 ounces fresh lime juice
- 10 mint leaves
- 3 ounces lime flavored sparkling water
- Lime wheels, for garnish
- Ice

PREPARATION

- In a cocktail shaker, combine the syrup, lime juice, and 6 mint leaves. Use a muddler to bruise the mint at the bottom of the shaker. Add $\frac{1}{4}$ cup of ice, secure the lid and shake vigorously for 30 seconds.
- Fill 2 glasses with ice, then divide the shaken mixture between the glasses. Top with 1-1/2 ounces of sparkling water per glass and garnish with additional mint leaves and a lime wheel.



Mocktail Mule

IN THIS MOCKTAIL, GINGER-FLAVORED KOMBUCHA SERVES AS A NUTRITIOUS AND FUNCTIONAL SWAP FOR GINGER BEER - ONE OF THE MAIN COMPONENTS OF A MOSCOW MULE

INGREDIENTS:

- 2 $\frac{2}{3}$ cups ginger-flavored kombucha
- $\frac{1}{4}$ cup lime juice
- 2 cups seltzer
- lime wedges for garnish

PREPARATION

- Combine all ingredients in a pitcher, stir
- Fill four copper mugs with ice and divide the mixture between the glasses
- Garnish with the lime wedges



Watermelon Shrub

SWEET, TANGY, AND REFRESHING - THIS WATERMELON SHRUB IS SUMMER IN A GLASS.

INGREDIENTS:

- 5 cups of watermelon
- ½ cup apple cider vinegar
- 2 tbsp. local honey

PREPARATION

- Blend watermelon until liquified and strain the puree through a fine mesh strainer.
- Add apple cider vinegar and honey to watermelon juice & mix well.
- Put in fridge for 1-2 days prior to using in airtight glass container.
- Add the shrub to sparkling water or non-alcoholic elixir for a delicious digestive mocktail.