

Watermelon Vodka

- 4 CUPS OF FRESH WATERMELON CHUNKS
- 1 TBSP. LIME JUICE
- 1 1/2 TBSP. HONEY
- 3/4 CUP WATER
- 1/4 CUP VODKA

INSTRUCTIONS

1. IN A BLENDER, COMBINE THE WATERMELON, LIME JUICE, HONEY AND WATER. BLEND WELL.
2. USING A FINE MESH STRAINER, POUR THE LIQUID THROUGH LETTING THE SEEDS AND PULP CATCH AND SET ASIDE.
2. ADD THE VODKA TO THE LIQUID AND STIR.
3. SERVE OVER CRUSHED ICE.



Big Ginger

- 2 OZ WHISKEY
(2 GINGERS IRISH WHISKEY
RECOMMENDED)
- GINGER ALE
- LEMON WEDGE
- CRUSHED ICE

GINGER ALE VS. GINGER BEER.

THE CHOICE BETWEEN GINGER ALE AND GINGER BEER IS GOING TO BE A MATTER OF PERSONAL TASTE. GINGER ALE IS OFTEN PREFERRED BECAUSE IT HAS A SOFTER GINGER PROFILE.



Perfect Paloma

- 2 FLUID OUNCES SILVER TEQUILA
- JUICE OF HALF A GRAPEFRUIT
- 1/2 FLUID OUNCE OF SIMPLE SYRUP
- A SQUIRT OF FRESH LIME JUICE
- 2-3 OUNCES CLUB SODA
- LIME AND OR GRAPEFRUIT SLICES FOR GARNISH AND RIM
- KOSHER SALT

HOW TO MAKE SIMPLE SYRUP

POUR EQUAL PARTS WATER AND SUGAR INTO A SAUCEPAN. BRING TO A BOIL, STIRRING CONSTANTLY UNTIL SUGAR HAS DISSOLVED. REMOVE FROM HEAT AND ALLOW TO COOL BEFORE USING.



non-alcoholic Cranberry Mocktail

- 3 CUPS SIMPLY® CRANBERRY COCKTAIL, CHILLED
- 3 CUPS SIMPLY® ORANGE LT PULP FREE, CHILLED
- 1/2 (2 LITER BOTTLE) SPRITE® CRANBERRY ZERO, CHILLED (ABOUT 4 1/4 CUPS)
- ICE

INSTRUCTIONS:

IN A LARGE PUNCH BOWL, ADD THE CRANBERRY AND ORANGE JUICES. SLOWLY POUR IN THE COLD SODA. STIR GENTLY, IF NEEDED. SERVE IMMEDIATELY IN CUPS OVER ICE. GARNISH WITH CRANBERRIES AND ORANGE SLICES, IF DESIRED



non-alcoholic Summer Mocktail

- LITER PELLEGRINO SPARKLING MINERAL WATER
- 2 LEMONS
- 2 SQUEEZES OF LIQUID STEVIA
- BLUEBERRIES
- STRAWBERRIES CUT INTO WEDGES
- OPTIONAL: 1 MINT LEAF

INSTRUCTIONS:

ADD THE MINERAL WATER A GLASS. SQUEEZE LEMONS AND STEVIA INTO THE GLASS. TAKE A QUICK TASTE TO MAKE SURE THE BALANCE IS JUST RIGHT. NEXT ADD BLUEBERRIES AND STRAWBERRIES. FOR ADDITIONAL FLAVORING, ADD A SINGLE MINT LEAF. SERVE OVER ICE.

