

Spirit-Free MIX-OFF



Cranberry Pear Pomegranate Spritzer

Directions

1. Add ice to a glass followed by cranberry juice, pear juice, and sparkling water. Stir well with a stirring stick or spoon.
2. Garnish with pomegranate seeds, a sliced pear on the rim of the glass, and a sprig of fresh mint.

Notes

Unsweetened cranberry juice is tart. To cut the tartness of the spritzer, add another splash or two of pear juice, if desired.

Ingredients

- 1 cup Ice
- ½ cup Pear juice
- 1 cup Carbonated water
- 1 cup Unsweetened cranberry juice

Garnish

- ¼ Pear
- 2 tbsps Pomegranate seeds
- 2 tbsps Fresh mint

Strawberry Ginger Limeade

Directions

1. Stir 4 oz. ginger, scrubbed, thinly sliced (about 1 cup), 1 cup (200 g) sugar, ½ lb. fresh strawberries, hulled, quartered, and ½ cup water in a medium saucepan until sugar is dissolved. Set over medium-high heat and bring to a simmer. Reduce heat; simmer gently until strawberries have lost most of their color, 15–20 minutes. Remove pan with strawberry syrup from heat.
2. Using a potato masher or fork, gently crush remaining ½ lb. fresh strawberries, hulled, quartered, in a medium bowl. Strain strawberry syrup through a fine-mesh sieve over crushed berries and press on cooked berries in sieve to extract as much liquid as possible; discard cooked berries and ginger. Add ½ cup fresh lime juice (from about 6 limes) and ¼ tsp. kosher salt to strawberry mixture and stir to combine. Chill until cold, about 1 hour.
3. To serve, divide strawberry mixture among 4 glasses filled with ice to come about halfway up sides; top off with club soda. Garnish each with a lime wedge and serve with straws if desired.

Ingredients

- 4 oz. ginger, scrubbed, thinly sliced (about 1 cup)
- 1 cup (200 g) sugar
- 1 lb. fresh strawberries, hulled, quartered, divided
- ½ cup fresh lime juice (from about 6 limes)
- ¼ tsp. kosher salt
- Club soda and lime wedges (for serving)

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Sugar Cookie Mocktail

Directions

1. In a bowl, whisk together all the mocktail ingredients until combined and smooth.
2. To decorate the rim of glass(es): Grab your favorite 'mocktail/cocktail' glass (8 oz. or so), add festive sprinkles to the rim of the glass by slightly wetting the rim with water (or lemon juice) and then pressing slightly into the sprinkles which are laid out of a plate, swirling it a bit to ensure that they stick. Stand glass upward and let them dry for 1-2 minutes.
3. To serve: Add crushed ice (filling the glass halfway), followed by drink mixture (filling it close to the top), and topping with whipped cream and a freshly baked sugar cookie, if desired.

Ingredients

- 2 cups almond milk. (You can use your fave plant-based milk!) Provides a creamy base for the mocktail.
- 1 tsp organic powdered sugar. Adds sweetness and dissolves easily into the drink.
- 2 tsps agave. Offers a natural sweetener with a mild taste.
- ½ tsp almond extract. Infuses a subtle nutty essence into the mocktail.
- ½ tsp vanilla extract. Adds depth and enhances the overall sweetness with its aromatic flavor.
- ½ cup canned condensed milk: Provides richness and creaminess to the drink. Feel free to use vegan condensed milk if you want to keep it dairy-free.
- 2 tsps cinnamon sugar cookie spice blend: Elevates the mocktail with the nostalgic taste of sugar cookies! Either homemade or store-bought like the Primal Palate cinnamon sugar cookie blend works great!

Toppings:

- Crushed ice. For serving!
- Whipped cream. Homemade or storebought. (Opt for a vegan whipped cream if you prefer!)
- Sugar cookie. Crushed or whole (optional)
- Festive sprinkles. For the rim of the glass (optional)

Wassail

Directions

1. In a large pot over low heat, bring cider, orange juice, lemon slices, ginger, tea, cinnamon, cardamom, cloves, berries, star anise, and nutmeg to a simmer. Cover and cook until spices are infused, about 1 hour.
2. Strain through a fine-mesh sieve, then ladle wassail into mugs. Stir in 1 1/2 ounces bourbon per mug, if using. Garnish with lemon slices, a cinnamon stick, and star anise pods.
3. Make Ahead: Wassail can be made 4 days ahead. Do not strain and let cool to room temperature. Transfer to an airtight container and refrigerate. Strain and reheat.

Ingredients

- 8 cups apple cider
- 1 cup fresh orange juice
- 2 lemons, sliced, plus more for serving
- 1 (1/2") piece ginger, peeled
- 1 bag black tea
- 2 (3") cinnamon sticks, plus more for serving
- 6 cardamom pods
- 5 whole cloves
- 3 allspice berries
- 2 whole star anise pods, plus more for serving
- Pinch of grated fresh nutmeg