Mocktail Magic Recipes

Frosty Sipper Zipper
- 12 oz. Sprite/7-Up
- ¼ teaspoon peppermint syrup
- Splash of lemon juice
- Lemon slice garnish
Fill glass with ice. Pour soda over ice. Add syrup and juice, stir gently, and garnish.

Ombre Grapefruit Cocktail
- 4 oz. grapefruit juice
- 2 tablespoons simple syrup
- 1 teaspoon grenadine
- 7-Up to finish
Add grapefruit juice and simple syrup to glass. Top off glass with grenadine and 7-up. Add a stir stick for eye appeal or sugar the rim of the glass.

Cran-Apple Magic (Large Group Mocktail)
- 2 cups cranberry juice, cold
- 4 cups apple cider, cold
- ¼ cup of sweet & sour mix
- 1 can of frozen orange juice concentrate (12 oz.)
- 2 cups ginger ale, cold
- Fruits/herbs of choice for garnish
In large container combine cranberry juice, apple cider, oj concentrate and simple syrup in container. Keep cold until serving. When ready to serve, pour liquids into serving container and add chilled ginger ale. Garnish with chosen fruits and herbs.

Simplistic Sally
- 3 oz. orange juice
- 3 oz. cranberry juice
- Splash of lemon juice
- 6 oz. club soda
Combine juices in shaker. Add ice and shake. Pour drink into serving glass. Top with club soda and stir. Garnish to your liking or use a traditional orange slice and maraschino cherry topper for the top of the drink.
**Angelic Peach**
- 2 ounces peach nectar
- 8 ounces Sprite
- Peach slice for garnish
Pour nectar into glass filled with ice. Add soft drink, stir gently, and garnish. (Recipe from the Ultimate Bartender Guide)

**Blueberry Maple Mojito**
- 8-10 mint leaves, plus more for garnish
- 1 tablespoon lime juice
- 1 tablespoon maple syrup
- ½ cup low sugar blueberry juice
- ½ cup club soda
- Frozen blueberries for garnish
Add the mint leaves to a glass and muddle until the mint releases its flavor. Add lime juice, maple syrup, blueberry juice, and club soda to glass and stir until all ingredients are well combined. Add ice and a handful of frozen blueberries for garnish along with mint. (Recipe from HRx)

**Chocolate Cinnamon Shake**
- 8 ounces milk
- 1 tablespoon chocolate syrup
- 1/8 teaspoon cinnamon
- Whipped cream for topping
- Cinnamon for sprinkling
Combine milk, syrup, and cinnamon in mixing glass. Shake and pour into glass. Top with whipped cream and a tiny sprinkle of cinnamon. (Recipe from the Ultimate Bartender Guide)

**Firecracker Cocktail Punch**
- 2/3 cup red cinnamon candies
- 4 cups water
- 1 can (6 oz.) frozen lemonade concentrate, thawed
- 1/3 cup of frozen orange juice concentrate, thawed
- 1 liter ginger ale
- 6 orange slices, cut in half
In 1-quart saucepan, cook cinnamon candies and 1 cup of the water over medium-high heat, stirring frequently, until candies are melted; remove from heat. Cool completely, about 30 min. In a large punch bowl, stir candy mixture, remaining 3 cups water, the lemonade and orange juice concentrates until well mixed. Refrigerate until ready to serve. Just before serving, gently stir in ginger ale. Garnish with orange slices. (Recipe from Betty Crocker Recipe Book)
**Watermelon Breeze**
- 3 cups cubed chilled watermelon
- 1 cup coconut water
- Squeeze of fresh lime
- Scoop of ice

Put all ingredients in blender and blend until smooth. (Recipe from Tastebok)

**Kiwi Orange Spritzer**
- 1 ripe kiwi, peeled
- ½ cup frozen orange juice
- 2 tsp granulated sugar
- 12 oz. of Sprite

This recipe makes two drinks, so split all ingredients between two glasses. Cut peeled kiwi into chunks and mash kiwi as finely as you can. Place ½ of mashed kiwi in each glass. Place ¼ cup of frozen orange juice in each glass. Add 1 tsp of sugar to each glass. Top each glass with Sprite. Mix ingredients in glass well with spoon and until all of the frozen orange juice has mixed in. Serve immediately. (Recipe from A Sprinkle of This and That Blog)

**Orange Cream Mimosa**
- 4 cups orange juice
- 2 tablespoons orange zest
- 1 small 1.5 quart of vanilla ice cream, softened

**Root Beer Sweetie**
- 3 ounces orange juice
- ¼ teaspoon sugar
- 9 ounces root beer
- Maraschino cherry garnish

Combine juice and sugar in glass. Stir to dissolve sugar. Then add ice. Top with root beer, stir gently, and garnish. (Recipe from The Ultimate Bartenders Guide)

**Mango Fizz**
- 4 ounces mango juice
- 1 teaspoon lime juice
- Club soda
- Lime of wedge for garnish

Pour mango juice into ice-filled glass and add lime juice. Top with club soda, to taste, stir gently, and garnish. (Recipe form The Ultimate Bartenders Guide)