

# Classic Mocktails

## Lime Turmeric Tonic

- 8 oz. chilled seltzer water
- 1/4 tsp. turmeric
- juice of half a lime
- 4 drops liquid Stevia
- 1 slice of lime



Combine all ingredients and serve over ice.

## Orange Ginger Spritzer

- 8 oz. chilled seltzer water
- 1 tsp. grated ginger
- 1/2 orange, juiced
- 1 orange slice
- 4 drops liquid Stevia



Combine all ingredients and serve over ice.

## Fruity Hibiscus Refresher

- 8 oz. chilled hibiscus tea
- 1/2 orange, sliced and squeezed
- 4 drop liquid Stevia
- 1 lemon slice
- 1 lime slice



Combine all ingredients and serve over ice

## Virgin Mary

- 3 stalks celery from the heart, including leaves, plus extra for serving
- 2 teaspoons prepared horseradish
- 1 teaspoon chopped shallot
- Dash Worcestershire sauce
- 1 teaspoon celery salt
- 1 teaspoon kosher salt
- 12 dashes hot sauce, or to taste (recommended: Tabasco)
- 2 limes, juiced
- 1 (48-ounce) bottle tomato juice



Cut the celery in large dice, including the leaves, and puree in the bowl of a food processor fitted with the steel blade. Add the horseradish, shallot, Worcestershire sauce, celery salt, kosher salt, Tabasco and lime juice and process until smooth.

Pour the mixture into a large pitcher, add the tomato juice, and stir. Pour into tall glasses and serve each with the top half of a celery stalk.

### Celery Sour

- 3 Granny smith apple - cored and chopped
- 1/2 of fresh parsley bunch - chopped
- 5-6 celery stalks - chop up half & use half with leaves
- pinch of salt
- 1/4 cup of apple cider vinegar
- 1/4 teaspoon fresh ground pepper split



puree: apple, parsley & celery & press through fine mesh strainer to extract juice (OR use juicer).  
add 3 cups alkaline water to the juice. pour over ice. sprinkle with pepper & garnish with celery stalk

### Cranberry-Ginger Shrub

- 1 (16-oz.) bag cranberries
- 1 c. cider vinegar
- 1/2 c. water
- 1/2 c. xylitol or 1/4 - 1/2 teaspoon of liquid stevia
- 1 (1 1/2-inch) piece peeled & sliced fresh ginger
- 2 cinnamon sticks
- Ice and club soda, for serving



Combine cranberries, vinegar, water, sugar, ginger, and cinnamon in a medium saucepan. Bring to a boil over medium-high heat. Reduce heat and simmer until berries start to break down, 10 to 15 minutes; cool completely. Strain through a fine wire- mesh strainer, mashing mixture to release liquid; discard solids and chill. To serve, pour 1 oz. over ice and top with club soda. ( 8-10 servings)

### Very Berri-licious Infused Water

- 16oz alkaline water
- Stevia to taste
- 1/4 cup of your choice of berry (strawberries, raspberries, blueberries, blackberries, peaches)



Let sit for an hour or overnight in the refrigerator. You can also combine with seltzer water once it is infused to your desired strength to give it more of a spritzer taste