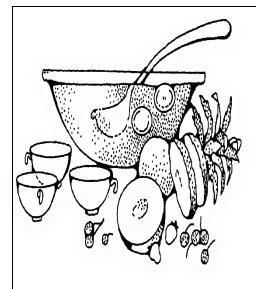
SPIKELESS PUNCH & MOCKTAIL RECIPES





LEMON-STRAWBERRY PUNCH

Ingredients:

1 - 6 oz. can Frozen Orange Juice (thawed)

1 pkg. Frozen Sliced Strawberries

1 - 6 oz. can Frozen Lemonade (thawed)

1 quart Ginger Ale

Sliced Bananas, Oranges or Lemons (garnish)

Directions:

Combine orange juice, lemonade and strawberries in a punch bowl with ice. Just before serving, add carbonated water and Ginger Ale. Garnish with a thin slice of orange, lemon or bananas.

PEPPERMINT DELIGHT

Ingredients: Directions:

½ gallon of Peppermint Ice Cream Pour ingredients over Ice Cream and Serve

1 gallon of Egg Nog

1 liter of Ginger Ale

SPARKLING APPLE-GRAPE JUICE PUNCH

Ingredients: Directions:

1 cup peach or apricot nectar Stir together first 3 ingedients in punch bowl

1 orange, thinly sliced Chill until ready to serve. Pour in Sparkling

½ sweetened sliced strawberries Juice and stir to blend. Serve with ice.

1 bottle Martinelli's Sparkling (Apple-Grape Juice, chilled)

CITRUS COLLINS

Ingredients: Directions:

Ice cubes Fill glass with Ice Cubes

5 oz. Orange Juice Fill with Club Soda

1 oz. Lemon Juice Garnish with ½ Orange Slice

½ oz. Pomegranate Syrup or Cherry



MAI-TAI

Ingredients: Directions:

5 oz. cup of Pineapple Juice Pour first 4 ingredients into glass and stir.

½ oz. almond syrup Add ice and garnish with pineapple slice, if desired.

3 oz. cranberry juice

½ oz. lime juice

Pineapple slice (optional)

CHI CHI

Ingredients: Directions:

8 oz. of Pineapple Juice Pour first 2 ingredients over ice and stir. Spear last

2 oz. cream of coconut 2 ingredients with toothpick and add to drink

Maraschino cherry glass.

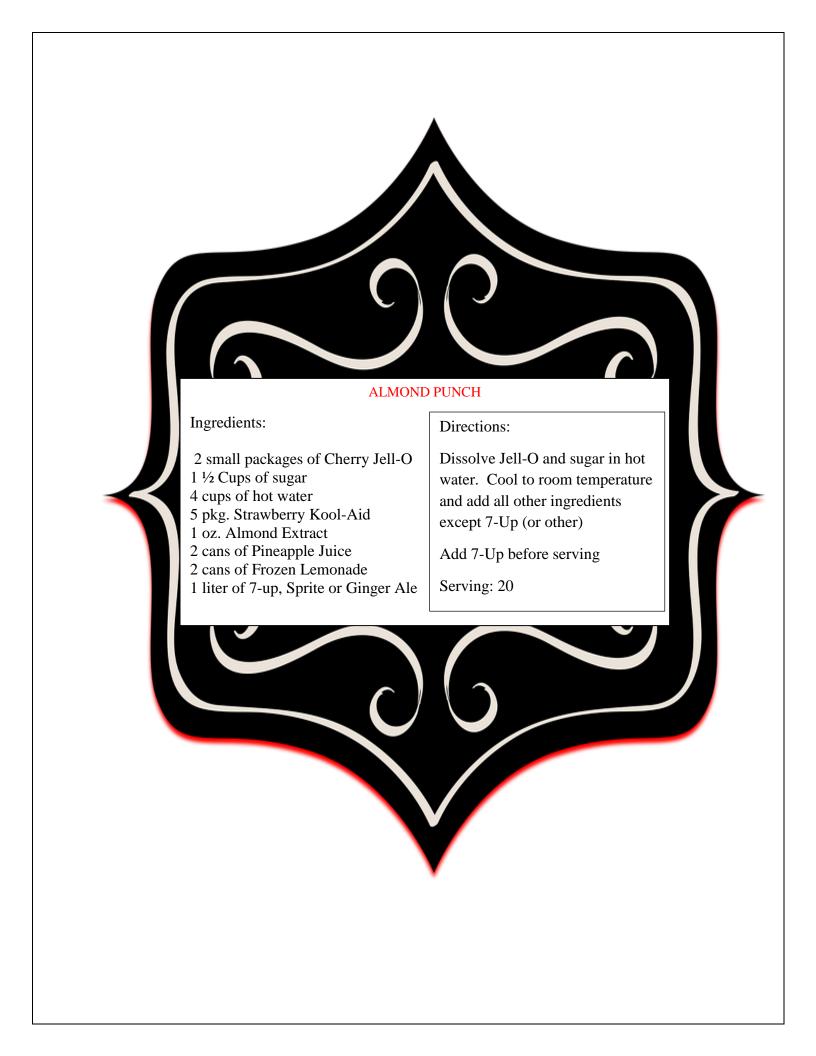
Pineapple Wedge

GODFATHER

Ingredients: Directions:

1 oz. almond syrup Pour ingredients over ice.

6 oz. ginger ale



Kim's Golden Punch (Kim Greener)

Ingredients:

Step 1: Syrup Ingredients:

NOTE: Syrup recipe makes 4 Cups; it takes 1 C. of Syrup for every 2 Liter Ginger Ale:

- * 5 C. sugar
- * 1 Oz. Almond Extract
- * 2 C. Water
- * 1 Oz. Vanilla Extract
- * 1 TBS. Lemon Juice

Step 2: * Ginger Ale (Syrup Recipe makes 4 cups of Syrup, and it takes 1 C. of Syrup for every 2 Liters of Ginger Ale.)

Directions:

*Store the rest of your syrup in a container in the refrigerator up to 2 months; tightly sealed.

Non-Alcoholic Sangria (Pam Redman)

Ingredients:

- 3 Cups White grape juice
- 2 Cups Cranberry juice
- 1 ½ Cans lemon-lime sparkling seltzer water
- 1/4 Cup Blueberries
- 1/2 Granny Smith apple
- 1/2 Honey Crisp apple
- ½ Lemon
- ½ Orange
- ½ Cup Strawberries

Directions:

Cut up the fruit & add it to a pitcher. Add the juice and sparkling seltzer water to the fruit. Refrigerate for at least 2 hours.

Frozen Mocha Bliss (Mike Wittie)

Ingredients:
ingredients.
3 cups Strong Coffee (hot)
2 cups Sugar
2 cups Heavy Cream (Whipping)
4 Cups Whole Milk
2 teaspoons Vanilla (to taste)
Directions:
In a larger bowl mix sugar and coffee until dissolved. Let cool to room temperature.
When cool, adding remaining ingredients and pour into 1-gallon freezer bag(s). Freeze for at least 24 hours.
Set out 1 hour to thaw before serving. Smash bag until the Bliss is slushy. (Should be slushy, not liquid). Pour into punch bowl and serve.
Apple Cider (Laura Alwan)
ngredients:
Apple Cider
Red Hots
Red Hots Directions:
Red Hots Directions: Pour Cider into Percolator
Red Hots Directions: Pour Cider into Percolator
ned Hots Directions: Our Cider into Percolator Our Red Hots into Percolator Basket
Apple Cider Red Hots Directions: Pour Cider into Percolator Pour Red Hots into Percolator Basket Percolate until hot

DRINK VOCABULARY

Drink vocabulary is continually expanding, and where we once spoke of only cocktails and mixed drinks, now there is a new set of craftily worded names to discuss. Many of these new names are simple derivatives that play off the suffix of cocktails, and they are used to define certain ingredients or styles further. Most often, these are the result of a little creative wordplay by writers and media professionals.

We've been using the words *cocktails* and *mixed drinks* for years, and even those two can cause a bit of confusion. Technically speaking, a cocktail is a mixed drink, but a mixed drink is not a cocktail. "*Cocktail is a stimulating liquor, composed of spirits of any kind, sugar, water, and* bitters." Of course, mindsets have progressed and evolved in the last 200+ years, so we have become accustomed to calling almost every alcoholic beverage a cocktail.

Technicalities aside, here is a rundown of some of the more recent hybridized 'tails that have been used to define certain drink categories. we're sure that the list will continue to expand as we continue to explore and create drinks and re-categorize them with catchy titles and we will be sure to add to this list as we discover more.

Mocktails

Quite simple: *mock cocktails* or mixed drinks that do not contain alcohol. This was one of the first classes of drinks that took on the 'tails suffix, likely because it's easier than saying *non-alcoholic mixed drinks*. It does have a beautiful ring and is a more natural, more fun, and fancier way to describe these innocent drinks whose flavors often rival those of their boozy brethren.

Croptails

Croptails is one of the new words, and when we were recently introduced to it and asked to write about it, we couldn't help but think, "that just means fresh ingredients, right?" In recent years especially, we've been talking about—fresh fruit juices, herbs, vegetables, etc.—but croptails go slightly beyond that. It is a word that is being used to define drinks that use the more unusual garden ingredients such as beets, squash, arugula, even corn that are not found in your average cocktail.

Gastrotails

Another new word that quite honestly bothers me, *gastrotails* is used to define the savory of drinks that may be more closely related to food than anything commonly found behind the bar".

Liquid Measurement Chart							
Gallon	Quart	Pint	Cups	Ounces	Tablespoon	Teaspoon	
				1/2 fl oz=	1 tbsp=	3 tsp	
			1/8 cup=	1 fl oz=	2 tbsp=	6 tsp	
			1/4 cup=	2 fl oz=	4 tbsp=	12 tsp	
			1/2 cup=	4 fl oz=	8 tbsp=	24 tsp	
	1/4 quart=	1/2 pint=	1 cup=	8 fl oz			
	1/2 quart=	1 pint=	2 cups=	16 fl oz			
1/4 gallon=	1 quart=	2 pints=	4 cups=	32 fl oz			
1/2 gallon=	2 quarts=	4 pints=	8 cups=	64 fl oz			
1 gallon=	4 quarts=	8 pints=	16 cups=	128 fl oz			