# **Mocktail Recipes**

Get caught driving over the limit, even if it is from the night before, and you will be treated like any other criminal.

Be safe this festive season and try a few of these non-alcoholic cocktails.

# **Mulled Cranberry Punch**

1L cranberry juice

1 oranges, zested

7 whole cloves

85q dried cranberries

1 teaspoon vanilla extract

150g honey

1 cinnamon sticks

Place all the ingredients into a large saucepan, over a medium heat stirring occasionally until drink is hot and flavours have infused. This could be made in a slow cooker if available.

## **Cran-Dandy Cooler**

2 cups Cranberry Juice

1 cup pineapple juice

1 cup orange juice

2 tablespoons lemon juice

1 can of ginger ale

Orange and cherries to garnish

In a large jug mix all the juices and stir, just before serving add the ginger ale and garnish.

## **Morning Sunrise**

200ml orange juice

1 cap of grenadine

2 dashes of lemon juice

1 cap ginger cordial

Add orange juice, grenadine, lemon juice and ginger cordial to a cocktail shaker and shake well.

Pour over ice and garnish with orange

## **Fruity Fizzler**

½ cup of fruit juice of your choice

½ cup carbonated water

3 teaspoons of sherbet

Mix fruit juice, carbonated water and sherbet together in a large jug stirring vigorously or for best results use a blender.

#### **WARNING WILL FIZZ A LOT!**

## **Mock Mojito**

200ml ginger beer

1 teaspoon of sugar

2 dashes lime juice

1 cap of ginger cordial

Splash of soda water (to taste)

Mix ginger beer, sugar, ginger cordial and a couple of dashes of lime juice.

Stir thoroughly and top with soda water to taste. Serve in a glass with ice and garnished with fresh mint.

## **Dark and Sweet**

3oz pomegranate juice

3oz cranberry juice

1 cap of grenadine

2 dashes of lemon juice

Add pomegranate, cranberry, grenadine and lemon to a cocktail shaker and shake thoroughly. Serve on ice with fruit garnish.

#### **Mock Champagne**

½ litre ginger ale

12 fluid ounce pineapple juice

16 fluid ounce white grape juice

Combine ginger ale, pineapple juice and white grape juice.

#### **Christmas at St Clements**

100ml Orange Juice 100ml Bitter Lemon

Stir the orange juice and bitter lemon together and serve over ice with a wedge of lemon

## Virgin Mary

200ml Tomato Juice Several Drops of Tabasco Dash of Worcester sauce Grind of salt and pepper

Mix all the ingredients together and serve with a wedge of lemon

## **Orange and Cranberry Spritz**

500ml cranberry juice 500ml orange juice 400ml sparkling elderflower drink

Mix together orange juice and cranberry juice in a large jug. Slowly pour in the sparkling elderflower drink, as it will fizz up. Mix together and serve in tall glasses with ice.

#### **Reno Mocktail**

60ml Grapefruit Juice 30ml Lime Juice 1 tbsp Grenadine Syrup 1 tsp caster sugar

Mix all the ingredients together in a cocktail shaker with ice cubes. Shake well, and then strain into a chilled cocktail glass.

## Rose Lychee Cooler

25ml Lychee Juice 200ml Rose Grape Juice 2 wedges of Lime

Mix the lychee and grape juice together and pour into a high ball glass. Take both wedges of lime, squeeze into the glass and then drop them into the juice. Add some ice cubes to taste and garnish with a lychee fruit.

## Fresh Shirley Temple

40ml Ginger Ale 40ml Pomegranate Juice 1.5 tsps. sugar

Place the pomegranate juice into a tall glass, stir in the sugar, once it has dissolve add ice to the glass, then top up with ginger ale. Garnish with a wedge of lemon

# **Acapulco Gold**

300ml pineapple juice 50ml grapefruit juice 2 tbsp of coconut cream 2tbsp of single cream

Place all the ingredients together in a cocktail shaker, add some crushed ice. Shake well and pour into cocktail glasses

## **Chocolate Martini**

40g of melted chocolate or chocolate syrup 50ml of coconut cream 25ml of lemonade A chocolate of your choice (optional)

Mix all the ingredients together, then place in a cocktail shaker, shake well. If using, place the chocolate at the bottom of the glass, then pour the cocktail into the glass.

Try using different flavoured chocolate for different tastes to this drink.

## **Contact information:**

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