

## Sangria Mocktail

### INGREDIENTS

- 2 ½ cups Cranberry Grape Juice Cocktail
- 25.4 Fl. Oz. Sparkling Sangria Juice Cocktail
- ¼ cup Lime Juice
- 4 cups Club Soda
- Wedges: lemon, orange, and lime slices or wedges
- Ice
- Cranberries or fruit of your choice



### INSTRUCTIONS

1. In a large bowl or pitcher, add all the lemon, lime, and orange wedges/slices.
2. Then add the liquids along with the lime juice. Add the cranberries or your favorite fruits.
3. Stir well to combine. Refrigerate for at least 2 hours prior to serving.
4. When ready to serve, add ice, fruits, and citrus slices to garnish. Serve immediately. Enjoy!

### EQUIPMENT

- Pitcher
- Spoon
- Cutting board and Knife

## Non-Alcoholic Scratch Margarita

### INGREDIENTS

- 1.5 ounces lime juice (about 3-4 limes)
- 2 ounces jalapeño cilantro simple syrup
  - 2 cups hot water
  - 2 cups granulated sugar
  - 1 small bunch cilantro (leaves and/or stems)
  - 1 jalapeño, sliced into chunks
- Tonic water to taste
  - Tajin Rim
  - 1 teaspoon Tajin
  - 1/2 teaspoon coarse salt
  - 1 teaspoon sugar



### INSTRUCTIONS

1. To make the simple syrup: Combine the sugar, hot water, cilantro, and jalapeño.. You want the sugar to dissolve and some of the flavor of the cilantro and jalapeño to steep into the liquid. Strain out the cilantro and jalapeño.
2. For the Tajin rim: Mix the sugar, salt, and Tajin on a small plate. Brush a bit of lime juice or simple syrup on the side or rim of the glass and immediately dip it into the Tajin mixture so it sticks to the side or rim of the glass.
3. To make the NA margaritas: Throw a few ice cubes in the glass. For each marg, I typically use 1.5 ounces lime juice, 2 ounces simple syrup, and tonic water to taste. Use a shaker here to mix.

### EQUIPMENT

- Pitcher
- Spoon
- Cutting board and Knife