

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:

- ½ gallon of Peppermint Ice Cream
- 1 gallon of Egg Nog
- 1 liter of Ginger Ale

Directions:

Pour ingredients over Ice Cream and Serve

SPARKLING APPLE-GRAPE JUICE PUNCH

Ingredients:

- 1 cup peach or apricot nectar
- 1 orange, thinly sliced
- ½ sweetened sliced strawberries
- 1 bottle Martinelli's Sparkling
(Apple-Grape Juice, chilled)

Directions:

Stir together first 3 ingredients in punch bowl
Chill until ready to serve. Pour in Sparkling
Juice and stir to blend. Serve with ice.

CITRUS COLLINS

Ingredients:

Ice cubes
5 oz. Orange Juice
1 oz. Lemon Juice
½ oz. Pomegranate Syrup

Directions:

Fill glass with Ice Cubes
Fill with Club Soda
Garnish with ½ Orange Slice
or Cherry



MAI-TAI

Ingredients:

5 oz. cup of Pineapple Juice
½ oz. almond syrup
3 oz. cranberry juice
½ oz. lime juice
Pineapple slice (optional)

Directions:

Pour first 4 ingredients into glass and stir.
Add ice and garnish with pineapple slice, if desired.

CHI CHI

Ingredients:

8 oz. of Pineapple Juice
2 oz. cream of coconut
Maraschino cherry
Pineapple Wedge

Directions:

Pour first 2 ingredients over ice and stir. Spear last
2 ingredients with toothpick and add to drink
glass.

GODFATHER

Ingredients:

1 oz. almond syrup
6 oz. ginger ale

Directions:

Pour ingredients over ice.



ALMOND PUNCH

Ingredients:

2 small packages of Cherry Jell-O
1 ½ Cups of sugar
4 cups of hot water
5 pkg. Strawberry Kool-Aid
1 oz. Almond Extract
2 cans of Pineapple Juice
2 cans of Frozen Lemonade
1 liter of 7-up, Sprite or Ginger Ale

Directions:

Dissolve Jell-O and sugar in hot water. Cool to room temperature and add all other ingredients except 7-Up (or other)

Add 7-Up before serving

Serving: 20

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:

Boil the SYRUP ingredients (excluding the Ginger Ale), stir continuously until syrup is clear (not cloudy). Pour 1 cup of Syrup in your dispenser, and pour 1 (2 Liter) bottle of Ginger Ale, and stir.

*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
- ¼ Cup Blueberries
- ½ Granny Smith apple
- ½ 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:

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)

Ingredients:

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		