

mixed.



THE UNORTHODOC'S EASY SUMMER MIXED DRINKS | ALCOHOLIC + NON-ALCOHOLIC

Blueberry Mojito

Ingredients:

- 2 Lime, 1 for wedges, 1 for garnish
- 4-8 Mint Leaves + sprigs for garnish
- 1/2 cup fresh Blueberries
- 1 tsp Simple Syrup
- Ice to top off glass
- 2 oz. White Rum
- Club Soda to top off glass

Instructions:

Add the mint leaves, syrup, blueberries and lime wedges to a glass. Use a muddler to gently muddle them, but don't muddle too much as you don't want to break the leaves up.

Pour in the rum, then fill the glass 2/3 of the way with ice. Top it off with club soda, add a sprig of fresh mint, add a straw and enjoy.

Minus the rum for a **Nojito** | non-alcoholic version



Classic Margarita



- **Ingredients:**
- 2 oz tequila
- 1 oz orange liqueur (triple sec)
- 1 oz lime juice
- Ice
- 1 lime, for garnish
- 1 tbsp salt/sugar or tajin for rim

Minus the tequila and substitute with lemondade or lemon sparkling water | non-alcoholic version

Instructions: Slice a lime and rub it along the rim of a glass. Spread salt/sugar or tajin onto a plate and turn the glass upside down so that it sticks to the rim. Add the tequila, orange liqueur and lime juice to a cocktail shaker with ice. Give it a few shakes or stir ingredients together. Add ice to your glass, then pour in the margarita. Garnish with lime wedges.

For frozen margarita, add ingredients to a blender until slushy. Pour into glass and enjoy!



Mango-Strawberry Daiquiri

Ingredients:

Use Frozen or Fresh Fruit*

- 1 mango, peeled, pitted and sliced
- 2 cups fresh strawberries, halved
- Mint leaves for garnish
- 2 tsps lime juice
- 1/4 cup orange juice
- 2oz. Rum
- Crushed Ice

Instructions:

In a blender, combine strawberries, lime juice, half of the rum and half of the crushed ice. Blend until smooth and pour into glasses until half full. Rinse blender and combine mango, orange juice, remaining rum and crushed ice. Blend until smooth and pour over strawberry mixture. Garnish with mint leaves, serve and enjoy.



Frosé

(FROZEN ROSÉ)

Ingredients:

1 chilled bottle of your favorite rosé
2 oz. simple syrup
St. Germain

Instructions:

Pour a bottle of rosé into ice cube trays. Freeze for 6-8 hours or overnight. Due to the alcohol content, the rosé will not freeze all the way but will firm up to a slushy consistency. Pop out the frozen rosé cubes into a blender, add 2 oz. of simple syrup and blend on high until pureéd into a perfectly pink, slushy concoction. Pour into glasses and top each with a small splash of St. Germain. Garnish with a flower if you're feeling fancy and enjoy!

Try Welch's Sparkling Rosé | non-alcoholic version

White | Red Sangria

White Sangria Ingredients:

- 1 mango, peeled and diced
- 1/2 orange, thinly sliced
- 5-6 strawberries, sliced
- 1/2 cup raspberries
- 1/3 cup Grand Marnier or other orange-flavored liquor
- 1 bottle white wine
- fresh mint leaves, for garnish

Red Sangria Ingredients:

- 2 oranges, 1 sliced, 1 juiced
- 2 pears, sliced
- 1/2 cup red berries
- 3 tbsp sugar
- Ice
- 750ml bottle light red wine
- 100ml Spanish brandy
- 300ml sparkling water (optional)

Instructions: Add all the ingredients to a pitcher and refrigerate for at least 3 hours. To serve, stir the ingredients in the pitcher, then pour over a glass of ice. Garnish with fresh mint

Minus the Wine + Brandy | non-alcoholic version

