

#DRYMESTER

HELPING PARENTS-TO-BE GO ALCOHOL FREE



12 Mocktails of Christmas

Mulled (without the) Wine



WHAT YOU'LL NEED

- 500ml pomegranate juice
- 25g caster sugar
- A handful of frozen blackberries
- 250ml apple juice
- 1x cinnamon stick
- 1x star anise
- 4x cloves
- 3x black peppercorns
- 1x orange

Serves



METHOD

- 1.** Put the pomegranate juice, sugar, blackberries and apple juice in a saucepan.
- 2.** Add the cinnamon, star anise, cloves, peppercorns and orange.
- 3.** Heat gently until simmering.
- 4.** Taste for sweetness, then strain into heatproof glasses.



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12 Mocktails of Christmas

Nutmeg & Orange Christmas Coffee



WHAT YOU'LL NEED

- 4 tablespoons ground decaf coffee
- 1x cinnamon stick
- 2x pitted dates
- A pinch of ground nutmeg
- 2x cloves
- Strips of pared orange zest

Serves



METHOD

- 1.** Put the ground coffee, cinnamon stick and dates in a large cafetière.
- 2.** Add the ground nutmeg, cloves and orange zest, then pour over 400ml freshly boiled water.
- 3.** Stir gently with a wooden spoon to combine, then leave to steep for 4 minutes. Slowly push down the plunger and serve in espresso cups.



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12 Mocktails of Christmas

Peppermint Hot Chocolate



WHAT YOU'LL NEED

- 200g of plain chocolate
- 600ml milk
- 150ml pot single or double cream
- Sugar (optional)
- 6x peppermint candy canes to serve

Serves



METHOD

- 1.** Put the chocolate in a pan with the milk. Gently heat, stirring until all the chocolate has melted.
- 2.** Continue heating until the milk is steaming, then remove from the heat and stir in the cream.
- 3.** Divide the hot chocolate between 6 mugs and hang a candy cane on the edge of each. Pass the mugs round and let everyone stir their hot chocolate with their candy cane – letting as much of the sweet peppermint dissolve as they fancy.



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12 Mocktails of Christmas

Virgin Mary



WHAT YOU'LL NEED

- 85ml tomato juice
- 15ml lemon juice
- Dash of Worcestershire sauce
- Celery salt
- Freshly ground pepper
- 2 dashes of Tabasco
- Garnish: Celery stalk

Serves



METHOD

1. Build the ingredients in a high ball glass over ice cubes and mix well. Add seasoning to taste and serve with the celery stalk.



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Alcohol-Free G&T

12 Mocktails of Christmas



WHAT YOU'LL NEED

- 5x cardamom pods
- ½ cucumber
- 1x chamomile teabag
- ½ bunch mint leaves, plus extra to garnish
- 1x strip lemon zest
- 5x cloves
- ½ bunch rosemary
- Tonic water to top up
- A few pomegranate seeds

Serves



METHOD

1. Bruise the cardamom pods and slice the cucumber. Put them both in a large jug and add the chamomile teabag, mint leaves, lemon zest, cloves and rosemary.
2. Top up with 500ml cold water. Leave to infuse in the fridge for 2–4 hrs.
3. To serve, strain the infused water and pour 50ml of it into each glass. Top up with tonic water and lots of ice.
4. Garnish each one with a few more mint leaves and pomegranate seeds, if you like.



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12 Mocktails of Christmas

Poinsettia



WHAT YOU'LL NEED

- Cranberry juice
- Smooth orange Juice
- Sparkling white grape juice
- Ice
- Orange slices or peel for garnish (optional)
- Frozen cranberries for garnish (optional)

Serves



METHOD

1. Grab a large punch bowl.
2. Mix 1-part orange, 2-parts cranberry juice and 2-parts sparkling juice.
3. Pour sparkling beverage just before serving to preserve the bubbles.
4. Add a bag of frozen cranberries and sliced oranges.
5. Serve over ice.



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12 Mocktails of Christmas

Grinch Punch



WHAT YOU'LL NEED

- 20g sugar
- 3x tablespoons water
- 80ml cup evaporated milk
- ½ teaspoon almond extract
- 12 drops of green food colouring
- 2 litres of fizzy lemon and limeade – such as Sprite or 7UP
- Vanilla ice cream

Serves



METHOD

1. In a large saucepan, combine sugar and water. Cook and stir over medium heat until sugar is dissolved and then remove from the heat.
2. Stir in milk and almond extract. Transfer to a bowl; cool to room temperature. Cover and refrigerate until chilled.
3. Just before serving, transfer milk mixture to a punch bowl.
4. Stir in the food colouring and fizzy drink. Top with scoops of ice cream.



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12 Mocktails of Christmas

Cranberry Fizz



WHAT YOU'LL NEED

- 90ml ginger ale
- 90ml cranberry juice
- A splash of lemon or lime juice
- A little bit of sugar and cinnamon blended together

Serves



METHOD

- 1.** Rub a lemon or lime around the rim of your glass and then dip into the sugar/cinnamon mix.
- 2.** Fill the glass with ice and add the cranberry juice.
- 3.** Add a splash of fresh lemon or lime juice.
- 4.** Top up with ginger ale.



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12 Mocktails of Christmas

Mojito



WHAT YOU'LL NEED

- 12–14 small mint leaves or 6–8 big ones
- 1 ounce fresh lime juice
- 1x tablespoon sugar
- 40ml soda or sparkling water

Serves



METHOD

- 1.** Mix the mint leaves in a cocktail shaker with the lime juice and sugar.
- 2.** Add ice cubes to fill the shaker and pour in the soda or sparkling water.
- 3.** Gently shake a few times and pour into a glass with ice.
- 4.** Garnish if desired with mint leaves and lime slices.



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12 Mocktails of Christmas

Crimson Christmas Punch



WHAT YOU'LL NEED

- 1x orange, sliced
- 125g cranberries
- 60g pomegranate seeds
- 500ml cranberry juice
- 500ml orange juice
- 250ml pomegranate juice
- 500ml lemon and limeade like Sprite or 7UP
- Rosemary for garnish
- Ice

Serves



METHOD

1. Combine all the ingredients in a large pitcher or punch bowl over ice. If using a really large bowl, you can double the recipe.



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12 Mocktails of Christmas

Crimson Christmas Punch



WHAT YOU'LL NEED

- 500ml milk
- 5x whole cloves
- ½ teaspoon ground cinnamon
- 60ml sweetened, condensed milk
- 4x egg yolks
- 60g granulated sugar
- 250ml heavy whipping cream
- 1x teaspoon ground nutmeg, plus more for garnish
- 1x teaspoon vanilla extract

Serves



METHOD

1. Combine milk, cloves, cinnamon and condensed milk over low heat in a deep sauce pan until the mixture is no longer chilled and is heated through.
2. Slowly increase the heat to medium and bring the mixture to a low boil, careful not to allow a rolling boil. In a medium bowl, combine the eggs and sugar. Beat eggs until lightened in colour and fluffy. Slowly temper the eggs by adding about 1 tablespoon at a time of the hot milk mixture into the egg and sugar mixture.
3. Once enough of the milk is in the egg mixture, pour it all back into the saucepan. Heat over medium heat for 3–5 minutes, stirring frequently, until thickened enough to leave a clean line on the back of a spoon.
4. Add the heavy whipping cream, nutmeg and vanilla extract to the mixture and heat through. Do not bring to a boil.
5. Strain the mixture using a fine mesh strainer to catch the spices. Place in an airtight container in the refrigerator and let cool for at least one hour, preferably longer. Serve cold. Garnish with additional nutmeg, if desired.



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Cranberry & Pomegranate Bellini



WHAT YOU'LL NEED

For the Simple syrup

- 125ml unsweetened 100% cranberry juice
- 125ml unsweetened 100% pomegranate juice
- 125g sugar

For each Bellini

- 30ml simple syrup
- 90–120ml Sparkling white grape juice
- Squeeze of fresh lime juice
- Whole cranberries and slices of lime for garnish, optional

METHOD

To make the syrup:

1. In a small pot, stir together fruit juices and sugar.
2. Set pot over medium-high heat and bring to a boil.
3. Turn to low and simmer for 5 minutes, stirring until sugar completely dissolves.
4. Pour syrup in a jar and cool completely. Store in refrigerator until ready to use.

To make a Bellini:

5. Pour 30ml cranberry-pomegranate simple syrup into a glass.
6. Top with 90–120ml of the sparkling grape juice in each glass. Squeeze a wedge of lime into the Bellini.
7. For a garnish, use a toothpick to skewer a whole cranberry and half slice of lime, if desired.

Note

If your cranberry and/or pomegranate juice is already sweetened, reduce the amount of sugar in the simple syrup to ½ cup.

