



Cocktail & Mocktail Recipes

Strawberry Daiquiri

Ingredients

1 ½ cups white rum
¾ cup fresh-squeezed lime juice, from about 6 juicy limes
⅓ cup simple syrup, depending on your preferred sweetness
1 16-ounce package Organic frozen strawberries
4 cups ice cubes
Strawberries, lime wheels, or little umbrellas for garnish, optional

Directions

1. Pour ingredients into a blender: Place the rum, 1/2 cup of the lime juice, 1/4 cup of the simple syrup, strawberries, and ice cubes into a blender and pulse until completely blended with a slushy consistency.
2. Check the consistency and flavor. Add more lime juice for more tartness or more simple syrup to sweeten, if needed. You may also want more ice to make it slushier in consistency. A daiquiri is not an exact science, so adjust as you see fit.
3. Divide the daiquiris between glasses. Garnish and serve.

Blueberry Mojito

Ingredients

1 Cup Organic Blueberries, thawed
4 Ounces Rum
10 Fresh Mint Leaves
2 teaspoons White Sugar
Juice of 2 Limes
6 Ounces Club Soda
Ice Cubes

Directions

1. Blend or muddle blueberries until smooth. Set aside.
2. Use a muddler or wooden spoon to blend in mint leaves and sugar.
3. Stir in rum, lime juice, and blueberry mixture.
4. Pour into glasses over club soda & ice. Gently stir.
5. Garnish with extra blueberries, lime, and mint if desired.

Each of these drinks can be made without alcohol to create the perfect mocktail!

Mixed Berry Margarita

Ingredients

¼ cup fresh lime juice (2-3 limes)
3 ounces quality blanco tequila
1 ½ ml triple sec, or cointreau
¾ handful of Triple Berry Blend
½ a bunch of fresh mint

Directions

1. Pour the lime juice into a blender, along with the tequila and triple sec.
2. Add the frozen berries, a handful of ice cubes and 2 or 3 mint leaves, then pop the lid on and whiz until smooth.
3. Pour into martini glasses, garnish with a sprig of mint and a little lime zest, and serve.

