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Virgin Daiquiri

Ingredients: 1 14 ½-ounce can pineapple chunks in juice 1 12-oz bag frozen strawberries 2 tablespoons superfine sugar 2 medium limes, juiced fresh strawberries, optional, for garnish *Directions:* In a blender, combine pineapple, frozen strawberries, sugar, and lime juice and puree until smooth. Pour into glasses, garnish with fresh strawberries, if desired, and serve

Virgin Faux-jito

(Serves 1) Ingredients: Ice 6 to 10 fresh mint leaves, rinsed and dried 2 ounces fresh lime juice 1 teaspoon powdered sugar 4 ounces club soda Lime wedges for garnish Directions: In a rocks glass, muddle mint leaves, lime juice and sugar until sugar is dissolved and mint is fragrant. Add ice. Pour in club soda. Garnish with lime. Crystal Light has

Crystal Light has recently come out with Mocktails: Margherita, Mojito and Appletini - 5 calories

One shot of your faγourite alcohol can make your single drink add up to over 200 calories.

Find these and other recipes from the following sources;

http://www.sheknows.com/food-andrecipes/articles/805627/boozefree-beverages-fourcantmiss-mocktails

http://www.fabulousfoods.com/articles/28570/10-topmocktail-recipes

http://www.kraftbrands.com/crystallight/Pages/default.aspa #/home

http://www.food.com/recipe/mock-champagne/491001

http://www.aroundmyfamilytable.com/2010/11/nutellablended-coffee-drink/

BACCHUS alcohol education group

This message is brought to you by

University of Lethbridge Health Centre

Student Union Building, Level 0, Room 20 403-329-2484 www.uleth.ca/hr/health-centre





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University of Lethbridge Alcohol and Drug Awareness Committee www.uleth.ca/alcohol

> **Compiled by** 3rd Year Nursing Students

MAKE IT A MOCKTAIL!



Tasty Recipes without the Alcohol!



mocktail. Virgin Caesar (Serves 1) Ingredients: ½ teaspoon of lime juice ¼ teaspoon of Worcestershire sauce ^{1/8} teaspoon seasoning salt A dash of ground pepper ½ cup or V-8 or tomato juice A dash of tabasco

• For a healthier . option, choose fresh

or unsweetened

frozen fruit for your

Directions: Pour over ice and garnish with celery or pickled asparagus.

Mock Champagne

(Serves 8)
Ingredients:
3 cups white grape juice
2 cans Ginger Ale (cranberry ginger ale)
½ chilled club soda
Orange slices and strawberries for garnish Directions:
Combine in large bowl with ice.

Butterbeer

(Serves 1) Ingredients: 8 ounces (clear) cream soda 3 tsps Butterscotch syrup Whipped cream

Directions:

Stir soda and syrup gently in tall glass. Serve over ice. Add whipped cream for a frothy topping.



Not-so-Cosmo

(Serves 1) Ingredients: 1 part freshly squeezed orange juice

- 1 part cranberry juice
- 1 shot lime juice
- 1 shot lemon juice
- Strawberries

Directions: Combine in glass with ice. Garnish with strawberry. (Shown in picture on front)

Nutella Iced Coffee

(Serves 1) Ingredients:
1 cup milk
1/2 tsp vanilla extract
1 1/2 tsp instant coffee
4 tsps Nutella
1 tbsp sugar
1 cup ice Directions:
Add all ingredients in the blender, except the garnishes. Blend until smooth. Finish by swirling a little chocolate syrup in your cup, pour in your drink, top with whipped cream and a sprinkle of cocoa powder.
(Pictured above)

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Virgin Piña Colada

(Serves 1) Ingredients: 2 ounces coconut milk 1 1/2 ounces crushed pineapple 1 ounce pineapple juice 1/4 cup crushed ice brown sugar (up to 1 tablespoon)

Directions

Put all the ingredients in a blender and blend until smooth (about 30 seconds). Pour into chilled glass. Garnish with an orange slice, a pineapple wedge, or a maraschino cherry. Enjoy! For a sweeter, less tangy drink, use pineapple canned in syrup rather than its own juice.



Shirley Temple

Combine Sprite/7-Up and grenadine with ice. Garnish with maraschino cherry.

Roy Rogers

Combine Pepsi/Coca Cola with grenadine and ce. Garnish with maraschino cherry.

Arnold Palmer

Combine ½ Iced Tea and ½ Lemonade in a glass with ice. Garnish with a slice of lemon.

Brown Cow

Pour 3 parts Coca Cola/Pepsi in a glass over ice. Add 1 part milk on top. Stir. Sprinkle with cinnamon or nutmeg.