

# GREEN DOOR GOURMET MOCKTAILS!

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Whether you are attending a Baby Shower, being the Honorable Designated Driver or “drying out” or “putting down the sauce” for one reason or another, a great way to party on without the booze is to have a MOCKTAIL! With a couple of fancy additions, any soda or tea or sparkling water can be turned into a fabulous beverage that says “all adult”! Substituting fresh squeezed Lemon or Lime juice in a recipe adds a sharp kick reminiscent of a spirit, and a non-alcoholic Ginger Beer or (mostly alcohol free!) Kombucha can be elevated to a Mocktail with just a touch of flair. Some require Simple Syrup- which is really as the name suggests, simple: Combine equal parts Sugar & Water in a saucepan and bring to a boil for a minute or two and all the Sugar is dissolved; let cool to room temperature before storing in an airtight container for about a week in the refrigerator. Some of these recipes substitute Simple Syrup for some of the Green Door Gourmet jellies to add a new twist on something sweet, and we have plenty of other products to suit your style, from Walker’s Bloody Mary Mix to a variety of Hepp’s Flavored Sugar! Here are a few ideas to get you started:

## **WALKER’S SOUTHERN BLOODY MARY**

Pour Walker’s Mix into a heavy glass and garnish with Pickled Vegetables, Celery, Olives and such. Watch Sunday morning roll on by...!

## **ELI MASON’S OLD FASHIONED**

½ Cup Blenheim’s Ginger Beer

¼ Cup Eli Mason’s Old Fashioned Cocktail Mixer

*Pour ingredients over Ice Cubes or Whisky Rocks and garnish with a Maraschino Cherry if desired.*

## **BLUEBERRY LEMONADE**

1 Egg White

2 Tablespoons Blueberry Syrup

¼ Cup Fresh Squeezed Lemon

½ Cup Simple Syrup

*Shake Lemon Juice & Simple Syrup with Ice until Chilled, then strain into a cocktail glass. Use a whisk (I use a hand-blender whisk attachment for speed!) to beat Egg White until foamy, then drizzle in Blueberry Syrup. Continue to Whisk until light. Spoon onto Lemonade and garnish with Mint & fresh Blueberries.*

## **BLACKBERRY MOONSHINE SWEET TEA**

½ Cup GDG Blackberry Moonshine Jelly

½ Cup Water

1 Cup fresh brewed Tea

*Bring Jelly & Water to a boil for 1 minute. Use a whisk to dissolve all solids. Remove from heat and allow to cool.*

*For each serving: Add Ice Cubes to a tall glass and pour in Tea. Add 1/3 Cup or more to taste of Blackberry Moonshine Syrup. Garnish with Citrus slice and serve with a straw.*

## **SOUTHERN MOONSHINE BELLE**

½ Cup GDG Southern Moonshine Jelly

½ Cup Water

*Combine Water and Jelly in a saucepan and bring to a boil for 1 minute. Use a whisk to dissolve all solids. Remove from heat and allow to cool.*

*For each serving:*

1/8 Cup fresh squeezed Lemon Juice

½ Cup Booch Kombucha, any flavor

¼ Cup Southern Moonshine Syrup

*Place Simple Syrup on a saucer, and Hepp's Flavored Sugar (any flavor) in a second saucer. Invert a Martini glass onto the syrup to coat the rim, and then into the Flavored Sugar to stick onto the edge. Combine liquids into a cocktail shaker and stir over ice. Strain into the prepared glass and garnish with a swizzle stick.*