

## Ginger Lime Mocktail

1/4 cup lime juice (freshly squeezed)  
1 teaspoon zested ginger  
12 drops stevia  
18 ounces sparkling water

1. Combine all ingredients and stir.
2. Pour over ice into 2 cocktail glasses and garnish with lime wedges.

## Frost Bite Mocktail

1 oz. lime juice  
1 oz. pineapple juice  
2 oz. white grape juice  
Fresh mint leaves  
Fresh blueberries  
3 oz. Sierra Mist

Fill cocktail shaker with ice, lime juice and pineapple juice. Mix. Add white grape juice, mint and blueberries. Crush a couple of blueberries. Shake all ingredients well and strain into a large glass filled with ice. Top with Sierra Mist and garnish with a few blueberries.

## Sparkling Cran Razzzy

1/2 cup fresh or frozen raspberries, for garnish  
2 cups cranberry-raspberry juice  
2 cups seltzer  
2 tablespoons lime juice

1. If using fresh raspberries, freeze them in a single layer for about 1 hr.
2. Combine cranberry-raspberry juice, seltzer and lime juice in a pitcher. Divide among 4 ice-filled glasses. Garnish with frozen raspberries and lime wedges.

## Mulled Cranberry Cocktail

1 qt. cranberry juice  
1 cinnamon stick  
2 whole cloves  
1/2 c. cranberries  
1/2 c. sugar  
1/4 tsp. ground cinnamon

In a medium saucepan, combine the juice, cinnamon stick, and cloves and bring to a boil. Reduce heat and simmer. In another saucepan, combine the cranberries, sugar and ground cinnamon, and 2 tablespoons of water, heat over medium low heat, until the cranberries pop. When cool enough to handle, thread 3 to 4 berries each on toothpicks. Pour the mulled cranberry juice among 4 mugs and garnish with cranberry swizzle.

## Yuletide Punch

1 can (64 oz.) apple juice  
3 cups cranberry juice cocktail  
1/4 cup honey  
Juice and peel of 1 lemon  
1 teaspoon whole allspice  
1 stick cinnamon

In a large saucepan, combine apple juice, cranberry juice cocktail, honey, lemon juice, lemon peel, allspice, and cinnamon stick. Bring to a boil. Reduce heat; simmer 10 minutes. Remove and discard lemon peel, allspice, and cinnamon. Let cool slightly. Carefully pour into a heat-proof punch bowl or slow cooker.