

Sage & Grapefruit Mimosa

Ingredients:

- 8 oz. freshly-squeezed ruby red grapefruit juice, strained
- 3 oz. elderflower liqueur
- 4 fresh sage leaves
- 8 oz. Prosecco or sparkling white wine
- Grapefruit slice or twist, for garnish
- Champagne flute

Make it for two:

Add grapefruit juice, elderflower liqueur and one of the sage leaves to a cocktail shaker filled with ice and shake until chilled. Strain into a champagne flute filled with ice. Top with Prosecco and garnish with the remaining sage leaf and grapefruit slice or twist. Cheers!

Make it a mocktail:

Skip the liqueur and substitute prosecco for sparkling white grape juice.



Mint Mojito

Ingredients:

- 1 oz. freshly-squeezed lime juice
- 2 tsp. superfine sugar
- 6 mint leaves
- 4 oz. white rum
- Club soda or seltzer water
- 2 Collins glasses

Make it for two:

In a Collins glass, muddle lime juice with one teaspoon of superfine sugar. Add the mint leaves, muddling them against the side of the glass. Fill the Collins glass $\frac{2}{3}$ with crushed ice and pour in the rum. Throw in the squeezed-out lime shell and top it off with club soda or seltzer. Now, sit back and relax. This is a classic you have to taste!

Make it a mocktail:

Substitute the rum for extra club soda or ginger ale for a sweeter option.



Rosemary Berry-Herb Sangria

Ingredients:

- 1 bottle Shiraz or Malbec
- 1/2 c. mixed berry juice
- 1/2 c. simple syrup
- 1 c. stemmed and quartered strawberries
- 1 c. blackberries
- 2 large rosemary sprigs
- 2 cups of chilled plain or raspberry seltzer water
- Glass pitcher and wine glasses

Make it for six:

Pour wine into a glass pitcher and stir in the mixed berry juice and simple syrup. Add strawberries, blackberries and the leaves from 2 large rosemary sprigs. Top it off with ice and chilled plain or raspberry seltzer before serving. Then, raise a glass to mom!

Make it a mocktail:

Substitute wine for sparkling grape juice of your choice.



Strawberry Basil Spritzer

Ingredients:

- 8 oz. Sauvignon Blanc
- 8 medium strawberries (small diced)
- 6 oz. soda water
- 2 tsp. basil (chopped)
- Juice from a freshly-squeezed lime
- Sliced strawberries and basil leaves to garnish
- Wine glass

Make it for two:

Dice strawberries and combine with chopped basil to make a relish. Add the lime juice and let sit for 5 minutes. Fill your wine glass with ice and the strawberry basil relish. Top with sauvignon blanc and soda water. Garnish with sliced strawberries and basil leaves. Summer spritzer sipping awaits!

Make it a mocktail:

Leave out the Sauvignon Blanc and add extra soda water.

