

Sangria Mocktail



INGREDIENTS

1 Bottle Each:
Orange Juice
Apple Juice
Cranberry and/or Pomegranate Juice
Lemon Juice (A good Splash)
Apple Juice
Plain Sparkling Water
Fruit: apples, oranges, blackberries, pineapple

DIRECTIONS

Cut up fresh fruit and add to a pitcher. Then add all the juices one by one and sparkling water last. Let sit in fridge for at least 1 hour before serving. This makes a large amount. You can also play around with how much of each juice to use.

Apricot Brie Bites



INGREDIENTS

2 puff pastry sheets (or can use crescent dough)
8 oz brie wheel
24 small salami slices
4 oz apricot preserves
fresh rosemary (optional)

DIRECTIONS

Preheat oven to 350 degrees F.

Lay out the puff pastry sheets (or crescent roll dough) on a cutting board and cut each sheet into 24 squares. (roughly 2"x2"). Grease a mini muffin tin, and place one square into each section. The edges may hang over. Take a slice of salami and place it in the center. Cut the brie into 24 sections and place one piece on top of the meat in each cup.

Top each with about 1/4 teaspoon of apricot preserves.

Bake for 12-15 minutes, until golden.

Remove from oven, top with a tiny piece of rosemary, and serve.

Butterfly Pea-Flower Mocktail



INGREDIENTS

Butterfly Pea-flower dried loose-leaf tea
Water
Sparkling water
Lemon Wedges

DIRECTIONS

Make the butterfly pea-flower tea. This will depend on how much you want to serve. You can do a whole pitcher or a mug for a single serving. It is best to do a cold infusion. So you will steep the tea 4-6 hours in your pitcher in the fridge. When ready, remove the flowers and fill your cup 3/4 of the way with tea. Add a splash of sparkling water, and a lemon wedge. Your drink will start out a beautiful jewel blue color, but once you add the lemon and especially squeeze the juice into your glass, it will change to a gorgeous violet color. This is due to the pH of the lemons and how the acid reacts with the tea.

Lemon Meltaway Cookies



INGREDIENTS

1 cup softened butter
3/4 cup sugar
1 large egg
1 lemon, zest of
2 cups all-purpose flour (We used
Pillsbury's Best gluten-free flour and you
could not tell the difference)
1/2 tsp baking powder
1/2 tsp salt

Glaze:

1 1/2 cups powdered sugar
2 tbsp lemon juice
1 tbsp heavy cream or milk
1/8 tsp salt

DIRECTIONS

In a large bowl, cream the butter and sugar together. Then mix in the egg until well combined. Stir in lemon zest.

Add 1/2 cup flour, baking powder, and salt to the butter mixture and stir until combined. Continue adding flour by the 1/2 cup and mixing until all 2 cups are completely combined.

Use a small cookie scoop or tablespoon to measure dough then roll them into balls and slightly flatten with your palm and place on a cookie sheet lined with parchment paper.

Bake at 375 F for 8-9 minutes or until the center is just set.

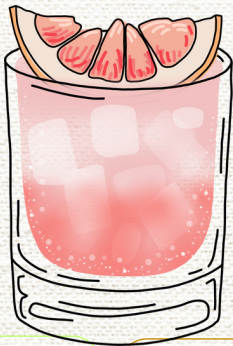
Let the cookies sit for 2 minutes, then transfer to a cooling rack.

Make the icing by whisking the powdered sugar with the lemon juice, salt, and cream until smooth.

Once the cookies are cool, dip the tops in the glaze by turning them upside down and gently lifting them out.

Turn them over and return them to the cooling rack or a sheet of parchment to dry.

Spicy Grapefruit Ginger Fizz Mocktail



INGREDIENTS

1/2 cup 100% grape fruit juice
1 tablespoon fresh lime juice
1 sprig fresh mint
1 to 3 slices fresh jalapeno
1 cup ice
1/2 cup ginger beer

DIRECTIONS

Muddle the lime with the mint and jalapeno. Add the grapefruit juice, lime juice, mint and jalapeno slices to a mason jar with a lid. Shake it up.

Add ice to your glass. Add the shaken and strained mixture over the ice and top with ginger beer. Give it a stir.

Can garnish with a lime wedge, mint sprig, and/or jalapeno slice.

Whipped Honey Feta Dip



INGREDIENTS

- 4 oz crumbled feta cheese
- 4 oz cream cheese
- 1 tablespoon olive oil
- 1/2 tsp minced garlic
- 1/2 tsp dried basil
- 1/4 C honey
- 1 Tbsp chopped pistachios
- 1 tsp finely chopped chives
- 1/2 tsp cracked black pepper

DIRECTIONS

In a food processor, combine feta, cream cheese and olive oil until cheese are well combined and smooth. Add basil and garlic, mixing well again. Scoop cheese out of the food processor onto a small plate or into a shallow bowl. Use a large spoon to create a well in the center of the cheese. Fill the well with honey. Garnish the sides of the well with chives, pistachios and black pepper. Serve immediately with warm pieces of pita bread.