



Strawberry Lemonade

Equipment

Tall glass

Cocktail shaker or separate glass (and cover) for mixing/
shaking

Wooden spoon

Sieve

Ingredients (for 1 drink)

Traditional/cloudy lemonade (if you like your drinks extra
sweet, try pink lemonade)

50ml cranberry juice

3 strawberries

20 ml lemon juice

Ice

Garnish (*optional*)

1 strawberry and/or lemon slice

Method

- Combine and muddle strawberries with the lemon juice. To muddle the strawberries, place them into the bottom of your shaker. Using a wooden spoon (or equivalent), use a firm pressing mechanism and twisting motion to juice the fruit.
- Top with the cranberry juice, and a handful of ice. Shake well until cold. If you don't have a shaker or a suitable lid for your glass, stir vigorously instead.
- Pour into your tall glass, either keeping the ice in or filtering it out using a sieve – this one is weather dependent so the choice is yours!
- Fill the rest of the glass with lemonade.
- To garnish (*optional*): Make a strawberry fan by slicing the strawberry from a point slightly below the top stem to the bottom. Continue making thin slits from one end of the strawberry to the other. Gently spread the strawberry apart creating a strawberry fan. Add this and a slice of lemon to the side of your glass.

Blue Paradise

Equipment

Short cocktail glass

Cocktail shaker or separate glass (and cover) for mixing/shaking

Sieve

Small plate

Cocktail stick/umbrella (*optional*)

Ingredients (for 1 drink)

150ml *Innocent* 'bolt from the blue' **juice** (not the smoothie version)

or 150ml apple juice with a dash of blue food colouring

Dash of ginger beer (c. 10-12ml or to taste)

A third of a lime

Ice

Garnish (*optional*)

Caster sugar (to rim the glass)

Pineapple slice/chunk

Maraschino cherries

Method

- Chill your short glass by adding a handful of ice and put to one side.
- Fill your cocktail shaker (or equivalent) with a handful of ice.
- Cut the lime in half, and roughly in half again, leaving around 1/3 of the lime for squeezing.
- Add the *Innocent* juice to your shaker then squeeze in the lime.
- Shake the mixture vigorously until cold. If you do not have a shaker or a suitable lid for your glass, stir vigorously instead.
- Remove the ice cubes from the cocktail glass.
- (*optional*) To rim the glass with sugar, spread a good layer of caster sugar out onto a small plate, covering an area just wider than your glass. Run the lime around the rim of the glass and gently place and twist the glass on the plate until the edge is coated with sugar.
- Using a sieve (or equivalent) to catch the ice, pour the contents of your shaker into the short cocktail glass, being careful not to splash the sugared edges.
- A dash at a time, add the ginger beer to taste.
- To garnish (*optional*): add the pineapple and 1-2 maraschino cherries to a cocktail stick or umbrella and serve.