

2ND PLACE

THE MANDARIN

1 3/4 oz Mandarin syrup
1/2 oz freshly squeezed lemon juice
6 oz hot water
Candied mandarin slice fused with star anise pod for garnish

Prepare Mandarin syrup mixture as follows:

1 c. honey
1 c. water
1/3 c. star anise
1/8 c. ginger root

Mandarin orange zest (use 4-5 oranges)

Heat 1 c. water just hot enough to dissolve the honey, do not boil syrup. Add star anise, ginger root, and mandarin orange zest. Simmer on low heat for 20 minutes. Allow mixture to cool and refrigerate syrup for a minimum of 24 hours for infusion of ingredients. Strain syrup before serving in drink. Add to 6 oz hot water with 1/2 oz freshly squeezed lemon juice. Garnish with candied mandarin slice if desired.

3RD PLACE

CRANBERRY NOJITO

Fresh muddled mint and limes. Splash of soda water added to cranberry juice. Topped off with Sprite or Diet Sprite. Ice cubes if desired.



MOCKTAILS MIX-OFF MADE POSSIBLE BY:



COFFEE ROASTERIE & ESPRESSO BAR
AAA SOUTH DAKOTA
VOLUNTEERS OF AMERICA, DAKOTA'S
SD EMERGENCY MEDICAL SERVICES FOR CHILDREN
SD OFFICE OF HIGHWAY SAFETY



AAA'S GREAT PRETENDERS MOCKTAILS MIX-OFF ALCOHOL-FREE DRINKS

PEOPLE'S CHOICE

RHUBARB PUNCH

8 c. diced rhubarb
3 c. sugar
8 c. water
1/2 c. lemon juice
3 oz strawberry Jell-O powder
Ginger Ale

Simmer rhubarb, sugar, water, and lemon juice until rhubarb is tender. Add 3 oz strawberry Jell-O packet - stir until dissolved. Cool slightly then blend until smooth. Freeze mixture in four 1 quart freezer bags or containers. To serve - thaw mixture until slushy and add one 2 Liter Ginger Ale to one bag of rhubarb mixture.

1ST PLACE

APPLE-Y EVER AFTER

12 oz apple cider
2 cinnamon sticks
1 Tbsp caramel sauce
1 scoop cinnamon ice cream
Whipped cream, nutmeg and wafer for garnish.

Brew 12 oz apple cider infused with 2 cinnamon sticks. Drizzle 1 Tbsp onto 1 scoop of cinnamon ice cream inside serving glass. Add apple cider and garnish with whipped cream, nutmeg and wafer if desired.

BLUEBERRY-LEMON ZINGER

Juice from 1/2 lemon
2 tsp. maple syrup
5 ice cubes
1/2 c. blueberry juice cocktail
4 oz. Ginger Ale
Fresh lemon slice for garnish

In a martini shaker, add lemon juice, maple syrup, ice cubes and blueberry juice cocktail. Cover and shake well. Pour Ginger Ale into a highball glass, half glass. Add juice mixture over the top. Stir to mix and garnish with a lemon slice if desired.

CARAMEL APPLE SNOWSTORM

4 oz frozen apple juice concentrate
1 c. 2% milk
1 c. vanilla ice cream
1/4 tsp. cinnamon - plus more for garnish
1 1/2 Tbsp. caramel ice cream topping - plus more for glass/garnish
2 tsp. cinnamon graham cracker crumbs
Fine whipped cream (optional)

Rim two large wine glasses on one half with caramel topping and cinnamon graham cracker crumbs. Drizzle interior of each glass with another 1-2 teaspoons of caramel.

Mix first 5 ingredients in blender. Pour into glasses and garnish with whipped cream and cinnamon sprinkle.

HAWAIIAN "MOCKS" COW MULE

4 oz. Diet Ginger beer
2 oz. pineapple juice
1 oz. Roses sweetened lime juice
Splash of grenadine
lime wedge and cherries for garnish

Pour all ingredients into copper mug with ice. Stir to mix. Garnish with lime wedge and cherries.

JR'S FAKE OLD FASHIONED

1 packet artificial sweetener
10 dashes of angostura bitters
1-2 Tbsp. maraschino cherry juice
Diet or regular 7-up
Ice
Maraschino cherry or orange slice for garnish

Mix all ingredients and garnish with maraschino cherry or orange slice.

NAR (POMEGRANATE) NOEL

3 oz. pomegranate juice
1 oz. lemon or lime juice
1 oz. homemade grenadine syrup
Club Soda
Sumac sugar (for rim)
Fresh pomegranate seeds for garnish

Sumac Sugar mixture: combine 2 Tbsp. cane sugar and 1 tsp. ground sumac

Homemade grenadine syrup mixture: combine pomegranate juice and sugar and bring to a boil. Lower heat and simmer for 7-10 minutes until slightly thickened. Remove from heat and add molasses and orange blossom water.

Wet rim of pint glass with lime or lemon juice. Roll rim in sumac sugar mixture. Measure pomegranate juice and citrus juice into a bar shaker filled with ice for 10 seconds. Strain mixture into the rimmed glass with fresh ice. Top with club soda leaving a little room at the top. Drizzle 1 oz. of grenadine syrup, garnish with pomegranate seeds.

TEA LIME BEE

Juice from 1/2 lime
1/3 c. lavender tea
2 Tbsp. honey
6 ice cubes
1 c. white cranberry juice
1 shot of cream soda
lemon or lime wedge for garnish

Heat lavender tea. In a martini shaker, whisk together lime juice, tea, honey. Add ice cubes and add white cranberry juice, shake well.

In martini glass, pour in one shot glass of cream soda. Then add mix from shaker. stir together. Garnish with twist of lemon or lime rind on rim.

TEXAS SUNRISE

8 oz. fresh orange juice
3/4 oz. maraschino syrup
lime wedge
cherry

Start by filling a highball glass with ice and pouring in 8 oz. orange juice. Add maraschino syrup and let it settle at the bottom of glass. Garnish with lime wedge and cherry.

WILL'S GUNPOWDER AND LACE ICE TEA

2 c. hot water
4 tsp. gunpowder green tea
4 tsp. mint leaves

Heat water and seep green tea and mint leaves for 5-6 minutes. While seeping takes place, fill 2 Liter pitcher with ice/water. Add seeped tea to ice/water mixture. Serve fresh - mixture only lasts up to 2 days.

THANK YOU

for being a responsible host. You can find more recipes online.