

Non Alcoholic Drink Recipes

Compiled by the Lincoln Council on Alcoholism and Drugs

Bubble Tea

- 1 Cup large tapioca pearls
- 1 Cup milk
- 1 Cup instant Chai tea
- 2 Cups ice
- 3 TBS honey

Fill saucepan about halfway with water, and bring to a boil. Add the tapioca pearls, and return to a boil. Stir to make sure they do not start to stick together or to the pot. Cover and simmer over medium heat for 45 minutes. Remove from the heat and let stand for 30 minutes, then rinse and drain. The pearls should be squishy. Stir some of the honey into the pearls so they are coated. Place the milk, any remaining honey, tea mix, and ice into the container of a blender. Cover, and blend to your desired slushiness. Pour the tea into two large glasses Spoon half of the tapioca pearls into each glass. If you can find extra wide straws, place one into each drink to suck up the pearls and chew on them while you are drinking.

Brown Sugar Tea

- ½ Cup milk
- 2 TBS brown sugar
- 1 cinnamon stick
- 1 ½ cups black tea
- ½ Cup heavy cream

Combine the milk, brown sugar, and cinnamon stick in a saucepan and simmer over low heat for 1-2 min., stirring occasionally. Add the tea and stir so that all of the ingredients are mixed together. Pour this mixture into 2 cups, top with whipped cream and sprinkle with cinnamon.

Wassail

1 gal apple juice
2 oranges
2 lemons
1 lime
1 TBS cloves
1 TBS allspice
2 cinnamon sticks
1 qt. water
1 Cup sugar

Heat the water to boiling. Cut the lemons and oranges (and lime if using) in half and squeeze the juice into a separate bowl to save, throw the sticks and pulp into the boiling water. Add spices and simmer for one hour. Remove the cinnamon sticks, a few cloves, allspice and save to one side. Using a slotted spoon or strainer remove the citrus peels and pulp and the remaining spices. Return the cinnamon sticks and saved spices to the water. Add the apple juice or cider and return to heat. When boiling remove from heat and add the citrus juice and sugar. Simmer very lightly for another 10 minutes and serve.

Icy Ice

1 oz lime juice
1 oz lemon juice
1 oz orange juice
1 oz cranberry juice
1 pinch salt
1 scoop lime ice cream
1 pinch lemon zest
Pepsi

Stir the juices together in a freezable container and freeze until solid. Crush the ice with the lemon zest, and mix the salt into the crushed ice. Pour the Pepsi into a highball glass, and quickly add the ice cream and cover with the crushed ice to prevent it flowing out. Serve.

Yellowjacket

2 oz pineapple juice
2 oz orange juice
1 ½ oz lemon juice

Pour the ingredients into a cocktail shaker half-filled with ice cubes, and shake well. Strain into an old-fashioned glass almost filled with ice cubes, and serve.

Spanish Chocolate

2 Cups milk
2 oz sweet chocolate
½ tsp cinnamon
2 beaten egg yolks

Stir the milk with the chocolate and the cinnamon over low heat until the chocolate dissolves. Add the eggs and beat the mixture until it becomes thick, taking care to boil. Serve in a coffee mug.

Hot Vanilla

14 oz milk
2 oz whipping cream
½ ground vanilla bean
1 ½ tsp sugar
Ground cinnamon

In a heavy saucepan, combine the ingredients and warm over low heat. When small bubbles appear around the sides of the pan, remove it from the heat and let the mixture sit at room temperature for 15 to 20 minutes. Place the pan back on the stove and re-warm the mixture, whisking it briefly to redistribute the skin that forms on the milk's surface.

Remove the vanilla bean half, scrape out the seeds with a sharp knife, and return the seeds to the milk. Pour the vanilla milk into two 8-oz mugs and top with sprinklings of cinnamon or canella. Drink hot.

Lemon Daisy

$\frac{3}{4}$ oz fresh lemon juice
 $\frac{1}{2}$ oz grenadine syrup
 $\frac{1}{2}$ oz simple syrup
7-UP soda
Soda water

Stir the lemon juice, grenadine and simple syrup together in a white wine glass. Add ice, top with equal parts 7-UP and soda water, and serve.

Bloody Shame

3 oz V8 vegetable juice
2-3 drops Tabasco sauce
1 pinch salt
1 pinch pepper
1 celery stick

Pour V8 into an old-fashioned glass, add Tabasco sauce and stir with celery stalk. Sprinkle with salt and pepper, and serve.

Safe Sex on the Beach

3 oz cranberry juice
3 oz grapefruit juice
2 oz peach nectar
1 maraschino cherry

Pour over ice in a chilled glass and stir. Garnish with a cherry.

Virgin Mary

4 oz tomato juice
2-3 dashes lemon juice
1 pinch celery salt
4-6 drops Worcestershire sauce
1 pinch coarse pepper
2-3 drops Tabasco sauce
1 celery salt

Pour tomato juice over ice cubes in a large highball glass. Season to taste, stir and garnish with celery.

Virgin Raspberry Daiquiri

3 oz raspberry puree
2 oz pineapple juice
½ oz lemon juice
1 tsp caster sugar
½ oz raspberry syrup

Blend briefly with half a glassful of crushed ice in a wine goblet. Garnish with raspberries, and serve.

Bloody Virgin Bull

2 oz tomato juice
2 oz beef bouillon
¼ oz lemon juice
Worcestershire sauce
Tabasco sauce
Celery salt
Pepper

Pour tomato juice, bouillon and lemon juice over ice cubes in a Collins glass. Add sauces, salt and pepper to taste.

Virgin Bellini

2 oz peach juice
1 tsp grenadine syrup
2 oz soda water

Pour into wine glass, and serve.

Pomegranate Paradise

4-5 oz chilled ginger ale or ginger beer
½ oz grenadine or pomegranate syrup
Cracked ice

Combine ingredients, stir. Strain into chilled martini glasses and garnish with pomegranate seeds if desired.

South Seas Cooler

3 oz orange juice
½ oz undiluted grapefruit concentrate
1 oz coconut cream
1 oz half-and-half
Cracked ice

Place all ingredients in a shaker. Shake vigorously and pour into a tall thin glass.

Cranberry Royales

6 TBS frozen cranberry juice cocktail concentrate, thawed, divided

6 tsp frozen orange juice concentrate, thawed, divided

1 bottle sparkling wine

Garnish: 12 whole fresh cranberries

6 orange slices, folded in half

6 bamboo skewers

Place 1 TBS cranberry concentrate and 1 tsp frozen orange juice concentrate into each of 6 champagne flutes, top with sparkling wine and gently stir. Thread 1 cranberry, 1 orange slice and another cranberry onto each skewer. Place skewer on top of each glass.

White Zin Raspberry Fooler

4 oz alcohol-free white zinfandel

½ oz pureed and strained raspberries

2-1/2 oz lemon-lime soda

½ oz grenadine

1 tsp sugar

Cracked ice

Put all ingredients in tall glass. Stir to combine.

Cider Sparkler

1 small sugar cube

Several drops angostura bitters

Sparkling non-alcoholic apple cider, chilled

Place sugar cube in champagne flute and sprinkle with bitters. Top with chilled sparkling cider.

Hibiscus Flower Coolers

4 Cups water
1 Cup dried hibiscus flowers (about 1-1/2 oz)
1/3 cup sugar, or to taste
2 cups ice

In saucepan, bring water to boil and add flowers. Simmer mixture 5 minutes and remove pan from heat. Let mixture stand 30 min to infuse. Pour infusion through sieve into glass pitcher, pressing on solids and discard flowers. Add sugar and ice, stirring until sugar is dissolved. Chill cooler and stir before serving over ice in tall glasses.

** Dried hibiscus flowers are sold in Mexican markets.

Slow-Cooker Cranberry Punch

2 Cups cranberry juice
2 qts Apple cider
1/2 Cup sugar
1 orange studded with 6 whole cloves
2 cinnamon sticks, about 3 inches each
Garnish: orange slices or cinnamon sticks

Combine all ingredients (except garnish) in slow-cooker. Simmer on low setting 1-1/2 hours. Serve in warmed mugs. Garnish each with orange slice or cinnamon stick.

The Virgin Lei

6 oz Pina Colada Mix
1 oz Pineapple juice
1 oz strawberry preserves
Ice
Garnish: pineapple wedge

Put all ingredients and ice into blender. Blend until desired consistency. Pour into glass and decorate with pineapple wedge. Add more pineapple for a more fruity taste.

Tommy O' Collins

½ Cup club soda
1-1/2 TBS lime juice
1 tsp rum extract
1 to 2 packets sweetener
1 to 2 ice cubes

Combine ingredients in blender. Blend on high for 10 seconds until light and frothy. Pour over ice into tall glass.

Sweet and Sassy Mary

1 cup vegetable cocktail juice
1 to 2 packets sweetener
1 dash celery salt
1 dash Worcestershire sauce
2 drops Tabasco
1 lime wedge
1 cucumber spear for garnish

Combine first 6 ingredients in an old-fashioned glass and stir well. Squeeze lime wedge over mixture and add to drink. Stir. Garnish and serve.

Bald Bishop

2 oz chilled orange juice
1-1/2 oz lemon juice
1 tsp sugar
Non-alcoholic burgundy wine

Fill tall glass halfway with ice. Add orange juice, lemon juice and sugar. Top off with non-alcoholic wine.

Chocolate Amaretto Crème

½ Cup evaporated milk
¼ cup club soda
½ TBS unsweetened cocoa powder
2 to 3 packets sweetener
½ tsp almond extract
1 dash bitters
1 to 2 ice cubes

Combine all ingredients in blender. Blend on high for 10 seconds, until smooth and creamy. Pour into cocktail glass and serve with straw.

Shampagne Juliep

Sparkling white wine or white grape juice
Mint flavored sparkling water
Sprig of mint

For each serving, combine in champagne flute glass, with “wine” and sparkling water in roughly equal portions.

Texas Sunrise

8 oz chilled orange juice
¾ oz grenadine syrup
Cracked or shave ice

To orange juice in glass, add the grenadine. Let it settle on the bottom, stir as desired. Add ice (optional) if desired.

Tropical-Not-A-Colada

$\frac{3}{4}$ Cup unsweetened pineapple juice
Half a banana
2 to 3 packets sweetener
1 tsp lime juice
 $\frac{1}{4}$ tsp coconut extract
3 to 4 ice cubes

Combine ingredients in a blender. Blend on high for 30 seconds, until smooth and creamy. Pour into fancy glass and serve with a straw.

**Variation: Substitute $\frac{1}{2}$ cup fresh or unsweetened frozen strawberries for banana. If using fresh berries, add 3-4 extra ice cubes.

White Velvet

2 to 3 oz non-alcoholic beer or malt beverage
2 to 3 oz de-alcoholized dry white wine

Combine "beer" and "wine" in roughly equal measure (to taste) in a champagne flute or tulip glass. Makes 1 serving.

Virgin Bloody Mary

1 can tomato juice
1 oz lime juice
3 oz club soda
3 shakes of Worcestershire sauce
2 pinches of cumin powder
1 shake of celery salt
1 tsp horseradish

Mix all ingredients except club soda into a large pitcher. Salt the rim of a highball glass. Add club soda to the glass, and then add the Bloody Mary Mix. Garnish with celery stalk and top with lemon pepper.

Free Woody

2 oz cocoa crème
3 oz orange juice
1 scoop vanilla ice cream
Strawberries
Whipped cream

Mix cocoa crème, orange juice and ice cream in a blender with ice. Pour over strawberries in a glass. Stir with a straw to create a festive design. Top with fresh whipped cream and a strawberry.

Fresh Raspberry Daiquiri

2 oz Sweet & Sour mix
2 oz Sierra Mist Soda
4 oz Raspberry puree
Whipped cream

Place ingredients in blender and add ice. Mix until desired thickness. Pour into a tall glass and top with whipped cream.

Fuzzy Noel

$\frac{3}{4}$ cup peach sorbet
 $\frac{1}{3}$ cup orange juice
1 cup sparkling water
 $\frac{3}{8}$ tsp almond extract
crushed ice

Blend sorbet, juice and extract until smooth. Stir in sparkling water. Pour over crushed ice and serve.

Watermelon Slush

1 can (10 oz) frozen non-alcoholic margarita mix
3 cups cubed seeded watermelon
2 cups frozen cubed seeded watermelon

In blender, process margarita mix and 3 cups cubed watermelon until liquefied. Add frozen cubed watermelon; pulse until mixture is slushy. Serve immediately.

Grape Fizz

1/3 cup frozen grape juice concentrate, thawed
1 12-oz can ginger ale or club soda
6 ice cubes

In a blender combine grape juice concentrate and ginger ale or club soda. Cover and blend. With machine running, add ice cubes, one at a time, to form a slush. Makes 2 servings.

Black Forrest Coffee

6 oz fresh brewed coffee
2 tbs chocolate syrup
1 tbs maraschino cherry juice
whipped cream
shaved chocolate/chips
maraschino cherries

Combine coffee, chocolate syrup and cherry juice in a cup; mix well. Top with whipped cream, chocolate shavings and a cherry.

Aloha Lemonade

1-6 oz can frozen lemonade concentrate
1-12 oz can (1 ½ c) guava nectar, chilled
1-12 oz can (1 ½ c) unsweetened pineapple juice, chilled
1 small bottle (about 1 c) Ginger Ale, chilled

To lemonade concentrate, add 1 can water; add fruit juices. Place ice cubes in six-12 ounce glasses. Divide fruit mixture among glasses. Fill with Ginger Ale. Trim glasses with lemon slices or use fruit topped stirrers.

Cherry Fizz

1 cup cherry juice blend
2 cups frozen unsweetened tart cherries
1 (16 oz) can frozen pink or regular lemonade concentrate, undiluted
6 to 8 ice cubes
1 (12 oz) can lemon-lime carbonated beverage, chilled
Orange and lime slices, for garnish

Put cherry juice blend and frozen cherries in an electric blender container; puree until smooth. Add lemonade concentrate and ice cubes; blend until smooth. Pour mixture into a 2-quart pitcher. Stir in lemon-lime carbonated beverage. Serve immediately; garnish with orange and lime slices. Makes 6 servings.

Orange Macaroon Drink

2 cups Orange juice
2 cups Crushed ice
½ cup Coconut cream
¾ tsp Almond extract

Blend all ingredients in blender. Serve immediately.

Peanut Butter Hot Chocolate

8 oz milk

2-4 tsp Chocolate syrup

1 tbs Peanut Butter

Whipped Cream topping (best in the can)

Chocolate sprinkles

In a saucepan or in the microwave, heat the milk through. Stir in chocolate syrup. Stir in peanut butter until melted. Garnish with whipped cream topping and chocolate sprinkles

Basil Lemonade

All basil adds fragrance to lemonade, but colored and scented varieties contribute extra personality. Dark purple basil tints the lemonade a pretty pink but has a milder flavor than green varieties. Lemon basil adds a lemon-drop essence. Cinnamon and Thai basil contribute spicy overtones. You can make the lemonade up to 1 day ahead; cover and chill.

½ cup rinsed, lightly packed fresh basil leaves

3 tbs sugar

4 cups water

½ cup freshly squeezed lemon juice

sprigs of fresh basil

In a 1½ to 2 quart glass measure bowl, combine basil leaves (see notes) and sugar. With a wooden spoon, crush leaves with sugar until thoroughly bruised. Add water and lemon juice. Stir until sugar is dissolved, 1 to 2 minutes. Taste and add more sugar if desired. Pour through a fine strainer into ice-filled glasses. Garnish with sprigs of fresh basil. Makes 4½ cups; about 4 servings.

Rosemary Lemonade

½ cup sugar
6 cups water, divided
6 (4 inch) sprigs fresh rosemary
½ to ¾ cup freshly squeezed lemon juice

Bring the sugar and 2 cups water to a boil in a 1 qt saucepan, stirring to dissolve the sugar. Remove from heat. Add rosemary sprigs, cover and let steep for at least 30 minutes. Strain the syrup into a pitcher. Stir in ½ cup lemon juice and the remaining 4 cups water. Taste and add more lemon juice to taste. Refrigerate until thoroughly chilled. Serves 6.

Brazilian Iced Chocolate Coco-cola

2 ozs Chocolate, unsweetened
¼ cup sugar
1 cup coffee, double-strength and hot
2 ½ cups coca cola, chilled
whipped cream or vanilla ice cream

In the top of a double-boiler over hot water, melt the chocolate squares. Stir in the sugar. Gradually stir in hot coffee, mixing thoroughly. Add the milk and continue cooking until all particles of the chocolate are dissolved and the mixture is smooth, about 10 minutes. Pour into a jar. Cover and chill. When ready to serve, stir in the chilled coca cola. Serve over ice cubes in tall glasses. For a beverage, top with whipped cream. For a dessert, add a scoop of vanilla ice cream. Makes 5 cups.

Café Godiva Mocha Frappe

2 oz coffee

6 tbs cocoa

6 tbs sugar

1 quart coffee ice cream

1 ½ cups milk

Brew strong coffee, using 4 cups cold water and the 2-oz package Café Godiva Special Roast Coffee. Whisk together the cocoa and sugar. Whisk in the hot coffee. Cool, then chill. In batches, combine the cold coffee, ice cream, and milk in a blender and process until blended and foamy. Fill 8 to 10 soda glasses with frappe mixture. Sift cocoa powder over the tops and serve with straws.

Disneyland Mint Julep

1 cup sugar

3 tsp Lime Juice Concentrate

3 cups soda water

6 tbs Crème DeMenthe

6 oz thawed lemonade concentrate

Dissolve sugar into soda water. Add lime juice and lemonade and bring to boil. Remove from heat and add Crème DeMenthe. Chill. To serve, combine 3 parts syrup to 5 parts water.

Pina Colada Slush

2 cups cubed fresh pineapple
1 ½ cups pineapple juice, chilled
¼ cup cream of coconut
1 cup ice cubes
1 cup vanilla frozen yogurt

Place pineapple into freezer; freeze until firm (about 1 hour). Remove from freezer; let stand 10 minutes. Combine juice and cream in a blender. With blender on, add pineapple and ice cubes 1 at a time; process until smooth. Add yogurt; process until smooth. Serve immediately.

Strawberry Cream Lemonade

12 lemons
⅓ cup, granulated sugar (or Baker's sugar) – or to taste
½ cup, heavy or whipping cream
4 strawberries, pureed
ice for serving

Cut the lemons in half and squeeze out all the juice. (The juice will be easier to squeeze if you roll the lemons firmly under the palm of your hand on a counter or work surface before cutting them.) Pour the juice into a large jug. Add the sugar and whisk until sugar is dissolved. Add three cups of cold water and whisk again to blend. Add the cream and the pureed strawberries and whisk until all ingredients are well combined. Pour over ice into tall, 12-oz glasses. Variations: For the strawberries, substitute blueberries or other summer fruit.

Café Bavarian Mint

¼ cup powdered creamer
⅓ cup sugar
¼ cup instant coffee
2 tbs powdered baking cocoa
2 hard candy peppermints

Process in a blender on liquefy until well blended. Store in an air tight container.

Café Viennese

1/4 cup powdered creamer
1/3 cup sugar
1/4 cup instant coffee
1/2 tsp cinnamon

Process in blender on liquefy until well blended. Store in an air tight container. Spoon into hot water and stir. Amount used will be according to individual taste. Store in a pretty decanter on your cabinet.

Lemony Fresh Herb Coolers

2 cups water
1/2 cup sugar
2 cups (packed) basil leaves and small sprigs
1 cup (packed) cilantro leaves and small sprigs
1 cup (packed) mint leaves and small sprigs
2 tbs tarragon leaves
2 tps finely grated lemon zest
1 tbs fresh lemon juice
cold club soda
lemon twists and mint sprigs, for garnish

In a medium saucepan, combine the water and sugar and bring to a boil, stirring with a wooden spoon until the sugar dissolves. Reduce the heat to moderate and simmer for 5 minutes; let the sugar syrup cool. In a blender or food processor, combine the sugar syrup with the basil, cilantro, mint, tarragon, lemon zest and lemon juice and puree. Let stand for 1 hour, then strain through a coarse sieve, pressing on the solids with the back of a spoon to extract as much liquid as possible. For each drink, pour 1/4 cup of the fresh herb syrup over cracked ice and fill with club soda. Garnish the drinks with a lemon twist and mint sprigs and serve. **MAKE AHEAD.** The herb syrup can be refrigerated overnight. Makes 8 drinks.

Citrus Coolers

8 cups cold water

2 cups sugar

4 star-anise pods, crushed

Two 4-inch-long pieces of fresh ginger, peeled and sliced into thin coins

2 cups loosely packed mint leaves

2 quarts fresh grapefruit juice

1 quart fresh orange juice

1 quart fresh lime juice

In a saucepan, combine 4 cups of the water with the sugar, star anise, ginger and mint. Bring to a boil. Remove from the heat and let stand for 30 minutes. Strain the syrup and refrigerate. In a very large pitcher or bowl, stir together the grapefruit, orange and lime juices. Stir in the syrup and the remaining 4 cups of water. Serve over ice.

MAKE AHEAD. The syrup can be refrigerated for up to 1 week. Makes 12 servings.

Autumn Apple Punch

1 ½ quart apple juice

2 cinnamon sticks

8 whole cloves

1 1/3 cup pineapple juice

½ cup lemon juice

2 pt orange juice

2 pt orange juice

28 oz ginger ale

Place apple juice in a **NON**-aluminum kettle; tie spices in cheesecloth, add to kettle, and simmer uncovered 15 minutes; discard spice bag. Mix spiced juice with remaining fruit juices. To serve, place a large block of ice in a large punch bowl, add fruit juice and ginger ale.