



Make-your-own mocktail

Allow your taste to direct you. If you like sweet, tart, herby or spicy, your drink can reflect those tastes. There are no hard-and-fast rules on this adventure.¹

Follow these steps:

- Start with a tall glass and plenty of ice.
- Choose any combination of sour, spicy and/or sweet. Add 2 ounces of any flavored simple syrup. It can be flavored with berries, rosemary, thyme, honey or citrus.
- OR add 1 ounce of a flavored shrub, which is a vinegar-based syrup typically made from fresh fruit. It is used to layer in sweet yet acidic flavors.
- Add no more than two dashes of nonalcoholic bitters or hot sauce.
- Top with 4 ounces of a mixer. Options include anything light and/or fizzy, like club soda, tonic water, flavored seltzer, ginger beer, zero-sugar ginger ale or lemon-lime soda. Consider fresh-squeezed grapefruit, orange, lemon or lime juice, coconut water or flavored iced teas like passion fruit, ginger, chamomile or peppermint.
- Stir well and garnish with fresh fruits or cucumber slices. Herbs or spice blends can also be used to coat the rim of your glass.

Enjoy!