

Take a Break from Plain Old Water

Drink lots of water because it's summer and it's hot! Okay you've heard this exhortation from lots of places. But is all that water really all that fun? And soda gets flat after a while (in more ways than one) and those powerades are too powerful. So how about making it yourself and making it refreshing and FUN? Here are a few recipes – some with alcohol and others booze-free so that all can enjoy them on a hot summer day.

Iced Tea Mocktails

To help you “chill out,” the folks at Tetley have crafted some recipes from a minty mango to blueberry ginger to an iced summer sun tea.

Tetley Summer Sun Tea

Yields 1/2 Gallon Pitcher

- 2 Tetley Iced Tea bags

64 ounces filtered water

5 tablespoons preferred sweetener
- 2 ½ lemons, sliced

13-15 large strawberries, cut in half and stems remove

Steep 2 Tetley Iced Tea bags in boiling filtered water for 3-5 minutes. Add sweetener of choice and stir. Before sealing container, add strawberries and lemon slices. Seal and place in direct sunlight. Let sit for 1-2 hours and serve over ice.



Minty Mango Iced Tea

Yields 1/2 Gallon Pitcher

- 64 ounces filtered water

2 Tetley Iced Tea bags

2 cups fresh mango, sliced

2 ½ cups mango juice
- 2 ½ cups raspberries

Honey to taste (optional)

Mint for garnish (optional)

Boil filtered water and add 2 Tetley Iced Tea bags; steep for 3-5 minutes. Stir in mango juice and add optional honey. Add mango slices and chill at least 1 hour. Before serving, stir in raspberries; garnish with mint & leftover mango slices. Serve over ice.



Bubbly Blueberry Ginger Tea

Yields 1/2 Gallon Pitcher

- 2 Tetley Iced Tea Bags

64 ounces filtered water

4 cups frozen blueberries (+2 cups water)
- 12 ounces non-alcoholic ginger beer

2 tablespoons honey

Bring 64 ounces filtered water to a boil and steep 2 Tetley Iced Tea bags for 3-5 minutes; chill in refrigerator. In a separate saucepan, bring frozen blueberries to a boil with 2 cups of water and honey. Mash berries to release juices and strain with fine mesh sieve; repeat, discard blueberries and chill juice at least 1 hour. Combine chilled tea, blueberry juice and ice cubes in large pitcher; top with ginger beer and serve ice cold.



FOR MORE OF A KICK:

Rum-Based Citrus Punches

BACARDÍ rum has two new flavors – BACARDÍ Grapefruit and BACARDÍ Raspberry flavored rums. And they've come up with some punch cocktail recipes that can be made ahead make-ahead if you're entertaining.

Citrus Party Punch

BACARDÍ Grapefruit is a white rum infused with pink grapefruit flavors to create a sour and semi-sweet fresh taste. This is for a single serving so multiply as needed.

- 1 part BACARDÍ Grapefruit

1 part BACARDÍ Limon

2 parts Orange Juice
- 1 part Grapefruit Juice

4 Lime wedges

Pour all ingredients into a serving glass filled with ice. Squeeze two lime wedges into drink. Stir with a bar spoon. Garnish with an orange slice.



Red Rum Punch

BACARDÍ Raspberry is a white rum infused with citrus raspberry flavors to create a mouth-watering taste mixture of sweet and tart. This is also for a single serving so multiply as needed.

- 1.5 parts BACARDÍ Raspberry

1.5 parts BACARDÍ Limon

1.5 parts BACARDÍ Superior

1 part Grenadine

4 parts Sweet & Sour

1 part Cranberry Juice

Pour all ingredients into a mixing glass and fill with ice. Cap with a tin and shake. Strain into a serving glass filled with ice. Garnish with a mint sprig and lemon wedge.

DON'T FORGET:

The Oenophiles

Rather than serving up traditional mimosas and bellinis, put a new spin on the classics by serving Santa Margherita Prosecco Superiore with seasonal fruit purees. Allow your guests to mix their own cocktails and set up a DIY cocktail bar with various purees, such as honeydew, nectarine, raspberries, watermelon and strawberry, which pair perfectly with Santa Margherita Prosecco Superiore. Provide options for garnishes, such as simple mint sprigs, raspberries and sliced strawberries. The additional fruits can make for great décor as well; cut a small groove into citrus fruit to hold place-cards for table if you are hosting a sit down meal at your party.

★ **Revamp Your Ice Cubes:** Warmer weather is here, meaning your favorite cocktail won't stay chilled for long anymore. To keep your glass chilled without diluting the cocktail and add an extra dash of flavor, fill your ice cube trays with seasonal fruits like strawberries and kiwi and top with Santa Margherita Prosecco Superiore.

★ **Go For Bold Garnishes:** Upgrade your classic wine cocktail by rimming the glass in the juice or peel of your citrus of choice (e.g. lemon, lime, orange, grapefruit) and dip into citrus infused sugar. To make this, just grate your favorite citrus into granulated sugar and mix to combine. The same can be done with shaved coconut or minced fresh herbs. For a quick rimming trick, you can opt traditional sugar for gold or colored sugar for rimming your wine cocktail.

★ **Turn To Your Garden:** Appeal to the senses of smell and taste by pairing fresh herbs with Santa Margherita Prosecco Superiore. Adding fragrant herbs like springs of thyme and lavender or muddling some fresh mint leaves into the bottom of your wine glass will brighten up your traditional wine. You can even tie a small bundle of herbs around the stem of a wine glass and utensils for an added rustic flare – the aromatics also hit your nose as you're drinking the wine.



Peachy Keen Cocktail

- 2 Bottles Santa Margherita Prosecco Superiore

3 fresh peaches, pitted and halved
- ½ fresh ginger, chopped

3 tablespoons sugar

2 tablespoons fresh lime juice

3 cups crushed ice

Place peaches, sugar, lime juice, ginger and Santa Margherita Prosecco Superiore in blender, blend at medium speed until smooth. Add ice to the blender and process.

Spiked Strawberry Slushie

- 3 cups strawberries

¼ cup freshly squeezed lemon juice

1 sprig of fresh mint

Ice cubes
- 1 tablespoon sugar

1 Bottle Santa Margherita Prosecco Superiore

Stir lemon juice and ½ Santa Margherita Prosecco Superiore together, set aside. Combine ice cubes, mint, sugar and strawberries in blender, blend on high until smooth. Pour in lemon and Santa Margherita Prosecco Superiore mixture and blend on medium until smooth. Distribute mixture and top each glass with remaining Prosecco. Garnish with strawberry.

