

# Material List:

## Mocktails:

- Rocks glass or coup glass x 2
- Small plate x2
- Small bowl x2
- Spoon
- Cocktail shaker (jar, protein shaker or to-go mugs also work)
- Ice
- Cutting board
- Knife
- Citrus press or reamer
- Jigger or measuring spoons
- Zester or grater

## Syrup:

- Small pot
- Pint jar
- Metal strainer
- Measuring spoons + cups
- Jar



# Berry Potion Mocktail

## Ingredients:

(1 serving)

- 2 Tbsp tart cherry juice
- 2 tbsp water
- 2 tsp elderberry syrup\*
- 1 tbsp lime juice
- ½ tsp apple cider vinegar
- ⅛ tsp zested ginger
- ⅛ tsp zested lime
- Pinch of salt
- Optional: Dash of NA bitters (I like the [New Orleans Bitters](#) from [All the Bitter](#))
- Rim: 1 tbsp sugar + 1/2 tsp acai powder
- Garnish: blackberries, blueberries, candied ginger or something else spooky.



## Mocktail directions:

- Mix sugar and acai powder in a small bowl and then spread onto a plate.
- Use a lime wedge to moisten part of the edge of a glass, then place the glass upside-down into the sugar mixture. Move the glass in a small circular motion to coat with the sugar mixture.
- Zest lime and ginger in a small bowl and set aside.
- In a cocktail shaker filled with ice, add tart cherry juice, lime juice, water, elderberry syrup, apple cider vinegar, zested ginger, zested lime, salt and bitters.
- Shake until fully mixed, strain and pour carefully into your sugar rimmed glass over ice.
- Garnish and enjoy!

\*Elderberry syrup: you can purchase elderberry syrup from the store or make your own with [this recipe](#) or another one you like.

# Blood Moon Mocktail

## Ingredients:

(1 serving)

- ¼ cup blood orange juice
- 2 tbsp water
- 1 tbsp lime juice
- ½ tsp apple cider vinegar
- 1 tbsp simple syrup or lavender\*  
syrup w/ butterfly pea flower
- ¼ tsp orange zest
- Rim: 1 tbsp kosher salt + ¼ tsp  
activated charcoal
- Garnish: raspberries, orange peel,  
strawberry or something else  
spooky.



## Mocktail directions:

- Mix salt and activated charcoal powder in a small bowl and then spread onto a plate.
- Use a lime wedge to moisten part of the edge of a glass, then place the glass upside-down into the salt mixture. Move the glass in a small circular motion to coat with the salt mixture.
- Using a peeler, remove a swatch of orange peel and set aside.
- Zest orange in a small bowl and set aside.
- In a cocktail shaker filled with ice, add blood orange juice, water, lime juice, syrup, apple cider vinegar and orange zest.
- Shake until fully mixed, strain and pour carefully into your salt rimmed glass over ice.
- Garnish and enjoy!

\*You can make simple syrup by mixing equal parts sugar and hot water in a small bowl. If you'd like to make an herbally infused syrup, follow the directions on the next page.

# Material List:

## Purple Lavender Syrup:

### Ingredients:

- 1/2 cup water
- 1/2 cup sugar
- 2 tbsp food grade lavender
- 1 tbsp butterfly pea flower

### Instructions:

- In a small sauce pan add water and sugar over medium heat. Stir until sugar is dissolved, about 3 min.
- Add lavender and butterfly pea flower and bring to a simmer and then take off heat.
- Cover with a lid and allow to steep for 15 minutes.
- Strain into a pint jar and store in the refrigerator.
- Syrup lasts up to 2 weeks.

