

Ingredient List:

- Medium grain salt
- Smoked paprika
- Lime x 2
- Water
- Pineapple
- Apple cider vinegar
- Agave or simple syrup*
- Ginger Beer (non-alcoholic)
Ex. Reeds or Fever Tree
- Carbonated Water
- Grapefruit or grapefruit juice
- Fresh Mint (optional)
- Ice



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Material List:

- Rocks glass or coup glass
- Highball glass or copper mug
- Cocktail shaker or quart jar
- Small plate
- Small bowl
- Cutting board
- Knife
- Teaspoons & tablespoons
- Spoon
- Microplane or grater
- Citrus press



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Grapefruit 'Moscow Mule'

Ingredients (1 serving)

- 2.5 oz | 1 1/3 cup non-alcoholic ginger beer
- 2.5 oz | 1 1/3 cup grapefruit juice
- 2.5 oz | 1 1/3 cup carbonated water
- .5 oz | 1 TBSP lime juice
- ½ tsp apple cider vinegar
- Ice
- Garnish: Slice of lime, slice of grapefruit or fresh mint



Instructions

- In a highball glass or copper mug add ginger beer, grapefruit juice, and carbonated water, lime juice, and apple cider vinegar.
- Add ice and stir.
- Garnish and serve.



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Smoky Pineapple "Margarita"

Ingredients (1 serving)

- 2.5oz | 1 1/3 cup Water
- 1.5oz | 3 TBSP Pineapple juice
- .75oz | 1.5 TBSP Lime juice
- .5oz | 1 TBS Agave or simple syrup*
- ½ tsp Lime zest
- ½ tsp apple cider vinegar
- Ice

Smoky Salt

- 2 tbsp medium grain salt
- 3/4 tsp smoked paprika



Instructions

- Mix salt and paprika together in a small bowl, then spread on a small plate.
- Use a lime wedge to moisten the edge of a glass, then place the glass upside-down into the salt. Move the glass in a small circular motion to coat with salt mixture
- In your shaker, add water, simple syrup/agave, pineapple juice, lime juice, lime zest, and apple cider vinegar. Then fill your shaker 1/3 of the way full of ice.
- Shake until fully mixed, strain and pour carefully into your salted glass over ice.
- Garnish with a slice of lime and enjoy.

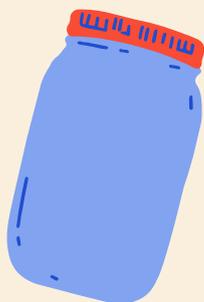


Simple Syrup Instructions

Syrups add sweetness, flavor and texture to mocktails. Use this guide to master the basics and get creative with your own custom blends.

Ingredients

- 1/2 cup sugar
- 1/2 cup water



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Instructions

- Combine sugar and water in a saucepan.
- Heat over medium, stirring until sugar dissolves
- Simmer gently for 1-2 minutes
- Remove from heat and let cool.
- Transfer to a container and refrigerate. Use within 4 weeks.

Simple Syrup Tips

○ Flavored Syrups:

- Add herbs, spices, fruit, or tea while simmering for an additional layer of flavor.
- You'll need to simmer syrup for longer (~20 min) to extract flavors.
- Strain out solids after simmering to keep your syrups clear and long-lasting.

○ Rich Syrups:

- Use 2 parts sugar to 1 part water for a thicker, richer syrup.

○ Try Different Kinds of Sugar:

- White sugar is has more of a neutral taste, while brown, turbinado, or coconut sugar can add rich, caramel-like flavors to syrups.

○ Label and Date Your Syrups:

- Label your syrups with the creation date and flavor for easy tracking.