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All Illustrated Guide To Mocktails



Do it, enjoy your life!



Are you thinking about throwing a party? It is always a good idea to have a few recipes ready for your designated drivers and for those who prefer not to drink .A mocktail is a drink that is meant to taste like a cocktail, yet doesn't have any alcohol in it.

A collection of the best mocktails. Some are virgin versions of popular alcoholic cocktails, others are proven unique mixes.





CONTENTS

INTRODUCTION	4
BASIC TECHNIQUES	5
Shaking.....	5
Straining.....	5
Stirring.....	5
Muddling.....	6
Blending.....	6
Building.....	6
Layering.....	6
MOCKTAIL RECIPES	7
Atomic Cat.....	7
Cinderella.....	7
Safe Sex on the Beach.....	7
Virgin Mojito with Ginger Ale.....	8
Virgin Bellini.....	8
Virgin Manhattan.....	9
Virgin Flamingo Cocktail.....	9
Virgin Strawberry Colada.....	10
Virgin Clamato.....	10
Virgin Banana Daiquiri.....	11
Virgin Raspberry Daiquiri.....	11
Virgin Pina Colada.....	11
Virgin Mango Margarita.....	12
Virgin Mary.....	12
Shirley Temple.....	13
Ugly Virgin.....	13
Virgin Margarita.....	13

INTRODUCTION

It's always fun to offer something at parties that it is delightful to drink. For over a century now, many people have served a variety of cocktails which mix various flavors, juices and the like with alcohol in order to concoct delicious, but heady drinks. Of course not everyone drinks. Alcohol isn't usually given to children and some people abstain from alcohol. The mocktail is a perfect solution for such folk.

Essentially a mocktail is any cocktail without the alcohol. There are a number of drinks that easily convert to becoming mocktails, while others may not taste so good. For instance, not every palate appreciates tonic water served with a slice of lemon. Most mocktails rely on sodas or fruity flavors in order to be appealing. There are also some mocktail types that were never originally cocktails, like the Shirley Temple, a combination of grenadine and lemon-lime soda.

Some of the best mocktail drinks are fruity ones. It's easy to make virgin versions of most daiquiris or margaritas. People may not even miss the tequila in a strawberry margarita mocktail or complain about the lack of rum in a virgin banana daiquiri.

At home people can be more selective in their ingredients, and serving a fun drink is a popular part of entertaining. Since many people do not drink, people who serve alcohol at home should provide a mocktail alternative for guests. There are some rules that apply, when serving alcoholic and non-alcoholic drinks that look the same, particularly if these drinks are mixed or blended.

When blending drinks, keep a separate blender for non-alcoholic versions, to make certain people don't get the wrong type or residual alcohols from the blender, or alternately make mocktail versions first. To make sure that mocktails and cocktails stay separate, serve them in different styles of glasses. This will help people who choose non-alcoholic versions of a drink from sipping out of the wrong glass.

Garnish with a cherry.

SHIRLEY TEMPLE

1/2 oz. Grenadine syrup

4 oz. Ginger Ale

Add grenadine in a highball glass half-filled with ice cubes.

Top with ginger ale, some use Sprite instead.

Garnish with a Maraschino cherry and/or an orange wedge.

UGLY VIRGIN

2oz. Mandarin juice

2oz. Grapefruit juice

2oz. Lemonade

Shake juices and strain into an ice-filled highball glass.

Add lemonade, garnish with a slice of Ugly fruit, add straws and serve.

Virgin Banana D

VIRGIN MARGARITA

6oz. Limeade (Frozen)

3 oz. Orange Juice

1oz. Lemon Juice

1oz. Lime Juice



2tsp. Superfine Sugar

4cups Ice Cube

Mix all of the ingredients together(except the ice) in a pitcher, stir for a minute then add the ice and stir for a little bit longer.

Rim your glass with sugar or salt.

Garnish with a lime wheel and enjoy!

VIRGIN MANGO MARGARITA

1 Fresh and ripe mango

2 oz. Sugar syrup

2 oz. Lemon juice

1 cup Crushed ice

Put sliced mango into blender along with lemon juice and simple sugar syrup. Blend until smooth. Put some crushed ice and blend again for a minute, pour in tall glass. A perfect, refreshing drink is ready to be enjoyed.

VIRGIN MARY

4oz. Tomato juice

2-3 Dashes lemon juice

1 Pinch celery salt

4-6 Drops Worcestershire sauce

1 Pinch coarse peppers

2-3 Drops Tabasco *sauce

1 Celery stalk

Pour tomato juice over ice cubes in a large highball glass.

Season to taste, stir and garnish with celery.



BASIC TECHNIQUES

Creating cocktails can be straight forward or artistic, depending on the person, their tastes, and how far they want to take it. Often, the first lesson of Bartending School teaches basic skills - from shaking, to pouring over a spoon. Most people can quite easily get by with these techniques, especially when tending home bars.

SHAKING

When a drink contains fruit juices or cream, it is necessary to shake the ingredients. Shaking is the method by which you use a cocktail shaker to mix ingredients together and chill them simultaneously. The object is to almost freeze the drink whilst breaking down and combining the ingredients. Normally this is done with ice cubes three-quarters of the way full. When you've poured in the ingredients, hold the shaker in both hands, with one hand on top and one supporting the base, and give a short, sharp, snappy shake. It's important not to rock your cocktail to sleep. When water has begun to condense on the surface of the shaker, the cocktail should be sufficiently chilled and ready to be strained.

STRAINING

Mixologist World cocktail shaker is sold with a build-in strainer. When a drink calls for straining, ensure you've used ice cubes, as crushed ice tends to clog the strainer of the shaker. If indeed a drink is required shaken with crushed ice, it is to be served unstrained.

STIRRING

You can stir cocktails effectively with a metal or glass rod in a mixing glass. If ice is to be used, use ice cubes to prevent dilution, and strain the contents into a glass when the surface of the mixing glass begins to collect condensation.

MUDDLING

To extract the most flavor from certain fresh ingredients such as fruit or mint garnishes, you should crush the ingredient with the muddler on the back end of your bar spoon, or with a muddler.

BLENDING

An electric blender is needed for recipes containing fruit or other ingredients which do not break down by shaking. Blending is an appropriate way of combining these ingredients with others, creating a smooth ready to serve mixture. Some recipes will call for ice to be placed in the blender, in which case you would use a suitable amount of crushed ice.

BUILDING

When building a cocktail, the ingredients are poured into the glass in which the cocktail will be served. Usually, the ingredients are floated on top of each other, but occasionally, a swizzle stick is put in the glass, allowing the ingredients to be mixed.

LAYERING

To layer or float an ingredient on top of another, use the rounded or back part of a spoon and rest it against the inside of a glass. Slowly pour down the spoon and into the glass. The ingredient should run down the inside of the glass and remain separated from the ingredient below it. Learning the approximate weight of certain liqueurs and such will allow you to complete this technique more successfully, as lighter ingredients can then be layered on top of heavier ones.

VIRGIN BANANA DAIQUIRI

- 1 Fresh and ripe banana
- 2 oz. Sweet and Sour
- 1 cup Crushed ice

Take blender jar and add first ingredients add crushed ice and blend it until is smooth. Transfer everything into serving glass and garnish with a slit banana.

VIRGIN RASPBERRY DAIQUIRI

- 3 oz. Raspberry puree
- 2 oz. Pineapple juice
- 1/2 oz. Lemon juice
- 1tsp. Caster sugar
- 1/2 oz. Raspberry syrup

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

VIRGIN PINA COLADA

- 7 oz. Pineapple juice
- 2oz. Coconut cream
- 1 cup Crushed ice

Add the pineapple juice, coconut cream and crushed ice to a blender.



Blend at high speed.

Pour into a collins glass.

Garnish with a maraschino cherry, a pineapple wedge, and serve

VIRGIN STRAWBERRY COLADA

7 Ripe strawberries

5 oz. Pineapple juice

1 1/2 oz. Coconut cream

1 cup Crushed ice

Combine the strawberries, pineapple juice, coconut cream and crushed ice in a blender, and blend well at high speed.

Pour into a martini glass.

Garnish with a cherry and pineapple wedge, and serve.

VIRGIN CLAMATO

5oz. Tomato juice

3oz. Clam juice

1/8 tsp. Black pepper

1 dash Worcestershire sauce

1 dash Tabasco sauce

Combine the tomato juice, clam juice, black pepper, Worcestershire sauce and Tabasco sauce in Mixologist shaker half-filled with ice cubes.

Shake well.

Strain into a highball glass almost filled with ice cubes, garnish with a lemon wedge, and serve.

MOCKTAIL RECIPES

ATOMIC CAT

4 oz. Orange Juice

4 oz. Tonic Water

Pour the orange juice and tonic water into a highball glass filled with ice cubes.

Stir well.

CINDERELLA

1 part Pineapple Juice

1 part Orange Juice

3 Lime Wedge

1 Lemon

Muddle lemon and lime.

Shake with pine and orange juice over ice.

Strain into a prechilled tulip glass over ice.

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.



VIRGIN MOJITO WITH GINGER ALE

15 Mint leaves

1 tsp. Sugar

1 oz. Lime juice, freshly squeezed

1/2 oz. Simple syrup

Ice

Muddle the mint leaves, sugar, lime juice and simple syrup in Mixologist shaker.

Add ice until the shaker is about 2/3 full.

Seal the lid and shake the cocktail until it is well chilled.

Strain the drink into a highball glass.

Top the drink with ginger ale and serve.

VIRGIN BELLINI

2 oz. Peach juice

1 tsp. Grenadine syrup

2 oz. Soda water

Pour into a wine glass, and serve.



VIRGIN MANHATTAN

1/4 cup Cranberry juice

1/4 cup Orange juice

1/2 tsp. Cherry juice

1/4 tsp. Lemon juice

1 - 2 Dashes orange bitters

Shake ingredients with ice and strain, either into a chilled cocktail glass, or on the rocks in an old-fashioned glass.

Garnish with a maraschino cherry, and serve.

VIRGIN FLAMINGO COCKTAIL

4 oz. Cranberry juice

2 oz. Pineapple juice

1/2 oz. Lemon juice

2 oz. Club soda

Pour the cranberry juice, pineapple juice and lemon juice into a cocktail shaker half-filled with ice cubes.

Shake well, and strain into a highball glass.

Top with the club soda and stir well.

Garnish with a lime wedge and serve.