

Refreshing Drinks - EatWith Tomer



Nojito Recipe

Treat yourself to a nojito- a non-alcoholic mojito! Use agave to make this sugar-free as well.

Ingredients

- 1 Lemon and lime
- 1 Lime
- 10 Mint, fresh sprigs

Condiments

- 1 tbsp Agave



Sparkling Pineapple Lemonade

Ingredients:

- 1 quart lemonade
- 1 quart pineapple juice
- 1/2 quart sparkling grape juice

Directions:

In a large plastic container, mix 1 quart of lemonade and 1 quart of pineapple juice. Stir together. Then add 1/2 quart sparkling white grape juice. If you want extra fizz, add some extra grape juice.



The Shirley Temple

Was named after Shirley Temple, the famous child actress. Invented back in the 1930's, the Shirley Temple drink is a sweet, non-alcoholic drink. Because of its sparkle, fizz and great taste, kids love them.

Directions:

1. Add 3-5 ice cubes to a highball OR martini glass.
2. Add 3 ounces of lime juice.
3. Add 3 ounces of Ginger Ale OR substitute it with 7-Up or Sprite.
4. Add a dash of grenadine.

(The grenadines function is to serve as color more than taste. Adding too much can make your drink painfully sweet)

5. Add a cherry (or two) and a straw. Stir...and enjoy!



Slushy Israeli Limonana

INGREDIENTS:

- 1/2 cup (4 oz) freshly squeezed lemon juice
- 1/4 cup (3 g) loosely packed mint
- 1/2 cup (3.75 oz) sugar
- 1 cup water
- 3 cups ice cubes (if using small ice cubes use slightly less because they pack tighter)

Directions:

Combine the lemon juice, mint, sugar and water in a blender. Blend at high speed until well mixed. Add the ice and blend until the ice is thoroughly crushed. Serve and enjoy!