## Homemade Lemonade By Richard Corrigan from Full on Food



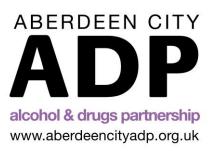
## Ingredients

- 100g/3½ oz fruit sugar
- 4 lemons, preferably Sicilian, juice only
- ice
- about 1 litre/15¼fl oz sparkling mineral water

#### **Preparation method**

- 1. Put the sugar and lemon juice in a jug.
- 2. Add some ice and top up with the mineral water.
- 3. Stir to combine.

## **Compiled by**



# CREATE YOUR OWN ALCOHOL FREE COCKTAILS

## Virgin Mary By Ainsley Harriot from Ready, Steady, Cook



### Ingredients

- 200ml/7fl oz tomato passata
- 2 spring onions, finely chopped
- 1 lemon, juiced
- ½ tsp Tabasco sauce
- ½ tsp Worcestershire sauce
- 55g/2oz ice cubes
- 1 tbsp chives, chopped

#### **Preparation method**

- In a blender, mix the passata, spring onions, lemon juice, Worcestershire sauce, Tabasco sauce and ice cubes. Blend for two minutes, or until smooth.
- 2. Pour into a tall glass and garnish with chopped chives.

## **Apple Julep**



#### Preparation method

## Ingredients

- 1 litre apple juice
- 125ml orange juice
- 125ml pineapple juice
- 25ml lemon juice
- Sprigs of fresh mint leaves

## **Cardinal Punch**



## Ingredients

- 1 bottle of elderflower juice
- 125 ml orange juice
- 250ml pineapple juice
- Fresh strawberry to garnish

## **Preparation method**

- 1. In a large pitcher, stir together all the juices.
- 2. Mix and pour into glasses full of ice to serve.
- 3. Garnish each serving with a strawberry.

- 1. In a large pitcher, stir together all the juices.
- 2. Mix and pour into glasses full of ice to serve.
- 3. Garnish each serving with a mint leaf.

### **Arnold Palmer**

- Ingredients
- 350ml lemonade
- 350ml iced tea
- Sprigs of fresh rosemary

## **Preparation method**

- 1. Pour lemonade and iced tea into a jug.
- 2. Mix and pour into glasses full of ice to serve.
- 3. Stir well and garnish with rosemary.

## **Designated Driver**

## Ingredients

- 250 ml orange juice
- 250 ml mango juice
- 25ml lime juice

## **Preparation method**

- 1. Stir together all the juices.
- 2. Mix and pour into glasses full of ice
- Garnish each serving with fresh orange segments and herbs of choice.

