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Arbonne Party Mocktails



Cosmopolitans:

In a small glass pitcher pour 12 ounces of Cranberry Juice, add three (3) Blood Orange Ginseng Energy Fizz Sticks and stir gently, pour in 22 ounces of Club Soda and 2 ounces of Lime Juice, stir gently, chill.

Divide into six martini glasses, six ounces each.



Pomegranate Collins:

In a small glass pitcher pour 2 ounces of POM Wonderful Pomegranate Juice, add three (3) Pomegranate Ginseng Energy Fizz Sticks and stir gently, pour in 20 ounces of Club Soda and 2 ounces of Lemon Juice, stir gently and pour over ice. Divide into four tall glasses, over ice, six ounces each.



Piña Colada:

In a blender pour 16 ounces of Club Soda, add 12 to 14 frozen pineapple chunks, about 12 to 14 ice cubes, 1 tsp Lime Juice, and ¼ tsp Coconut extract. Blend on high. After blending above, gently stir in three (3) Pineapple Ginseng Energy Fizz Sticks. Divide into four champagne flutes, approx. six ounces each.



Strawberry Daiquiris:

In blender pour 16 ounces of Club Soda, add 8 frozen strawberries, about 12 to 14 ice cubes, 1 tsp Lime Juice, and 1 tsp Lemon Juice. Blend on high. After blending above ingredients, gently stir in three (3) Strawberry Ginseng Energy Fizz Sticks.

Divide into four champagne flutes, approx. six ounces each.



Enjoy, Kathryn

