

#1 SPARKLING CHAMPAGNE MARGARITAS



- 3 Ounces Tequila
- 3 Ounces Fresh Squeezed Lime Juice
- 1 1/2 Teaspoon Orange Liquor
- 1 1/2 Ounces of Simple Syrup
- Champagne or Sparkling wine (I love Prosecco) to top
- Sliced lime
- Ice cubes
- Sugar/Salt for rim
- Cranberry or two for holiday cheer optional
- Rosemary Sprig or lime wedge for Garnish optional

For Simple Syrup

- 1 Cup White Sugar
- 1 Cup Water

It doesn't get easier than this...place the water and sugar in a pan and bring to a boil. Reduce heat and stir until the sugar dissolves and the water turns clear. Remove from heat and let it cool before storing in a pour bottle in the fridge. Mark it as simple syrup (so your guest don't think its liquor).

For the Margarita

Directions:

1. Prepare your glass by squeezing some lime juice to dip glass rims into, use salt or sugar or a mix of both for a twist. Add ice cubes to glass.
2. Using a cocktail shaker add lots of ice. Pour the tequila, lime juice, orange liqueur and simple syrup over the ice, add the lid and shake vigorously.
3. Pour into glass over ice and top with your champagne or sparkling wine
4. Garnish with cranberries and/or rosemary spring or lime wedge & serve

Obviously if you are throwing a party you will want to make a larger quantity. This is a easy one to make ahead and store the pitcher in the fridge. leave out the sparkling wine and add when serving.

#2 SPARKLING CHAMPAGNE MARGARITAS NA RECIPE



- 3 Ounces Ritual Tequila Alternative
- 3 Ounces Fresh Squeezed Lime Juice
- 1 1/2 Teaspoon Orange Floral Elixir (or a squeeze of fresh OJ)
- 1 1/2 Ounces of Simple Syrup
- Sparkling Seltzer to top (cranberry flavored optional)
- Sliced lime
- Ice cubes
- Sugar/Salt for rim
- Cranberry or two for holiday cheer optional
- Rosemary Sprig Garnish optional

Follow Directions above, using your NA ingredients and adding the sparkling seltzer and stir at the end

#3 WARM SPICED WINE



I'm not going to give you directions to make your own spiced wine mix because this is cheaper and so much easier! We have used the Lush spiced wine mixes and from experience we know they are the absolute best.

Lush makes their mixers from fresh, organic fruits and herbs that are freeze dried and powdered...you just add the wine and water (yes you need the water because the mix is strong, and it won't dilute your wine) and you are all set. Pour your mix into a heat proof pitcher and go enjoy your party...it's that easy!

- 1 container of "Lush Brand" Spiced wine mix
- 1 Bottle of Red Wine
- 1 Bottle of Water
- Fruit and herbs for garnish optional

Directions:

1. Pour the Lush Powdered mix into a large pan
2. Add 1 bottle of red wine of your choice, we like a nice red blend
3. Fill your wine bottle with water and add that to the mixture
4. Heat and stir until the mix is blended and warm, remove from heat
5. Pour into a heat proof pitcher and set it out for guests to help themselves
6. Add garnish if desired

#4 WARM SPICED WINE NON-ALCOHOLIC RECIPE



We love this lush spiced wine mixer with alcohol but, I have to tell you ...

when you use the lush mixer with the Joyus NA cabernet sauvignon, you can't tell the difference from the real thing!

The flavor is full and robust, and it feels just like you are drinking a deep red blend with the spices!

Follow the same directions as above but, change out the real red wine for the Joyus NA Cabernet Sauvignon

#5 SPARKLING CRANBERRY ROSÉ



Super easy and another great way to use up those fresh cranberries!

All you need is some cranberry juice and a few fresh berries and rosemary for garnish and voila! Instant cocktail

- 4 Ounces Sparkling Rosé
- 2 Ounces Cranberry Juice
- 2 Dashes of Orange Bitters (we love our Strong Water Bitters) optional
- Fresh Cranberries for garnish, spring of rosemary optional

Directions:

1. Fill a wine glass halfway with ice and add your orange bitters
2. Pour cranberry juice over ice and stir
3. Top off with Rosé and Stir

4. Add cranberries or rosemary for garnish (optional)

#6 SPARKLING CRANBERRY ROSÉ NA RECIPE



- 4 Ounces Joyus Non-Alcoholic Sparkling Rosé
- 2 Ounces Cranberry Juice
- 2 Dashes of orange floral elixir optional
- Fresh Cranberries for garnish, spring of rosemary optional

Directions:

1. Fill a wine glass halfway with ice and add your orange floral elixir
2. Pour cranberry juice over ice and stir
3. Top off with Joyus NA Rosé and Stir
4. Add cranberries or rosemary for garnish (optional)