

STACEY HAWKINS CELEBRATES

NO-CAL HOLIDAY COCKTAILS

Stacey
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Basil Smash

Fresh Basil Makes it Delish!

Fill a highball glass with ice and add no-cal sparkling water, 1/4 tsp of fresh lemon juice, a few drops of sugar free sweetener (I love stevia drops) and fresh basil as a garnish. For additional flavor, place the basil in your palm and "clap" before adding to the glass.



Espresso "Martini"

All the Flavor, None of the Guilt

Brew a pot of strong coffee and refrigerate. When ready to drink, pour chilled coffee, no-cal sweetener to taste and 1 tsp of sugar-free liquid creamer into a cocktail shaker. Pour into glass & sprinkle with cinnamon or a few coffee beans (or both!) for garnish.



Lemonada

Refreshingly Different

Make or purchase a pitcher of zero calorie lemonade and chill. When ready to serve, pour in a tall glass filled with ice, add a splash of seltzer and garnish with fresh mint or basil. For additional flavor, place the garnish in your palm and "clap" before adding to the glass.



Mojito

Smooth, Decadent & Minty!

Place 8-10 mint leaves and 1 lime wedge in the bottom of a tall glass. Smash (aka muddle) with a wooden spoon handle. Add ice, non-calorie sweetener (stevia powder or drops are great) and top with seltzer to fill the glass. Stir gently and serve garnished with a mint sprig.

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