



Summer Drinks!

by Lady Behind The Curtain



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ALCOHOL FREE SANGRIA

Ingredients

- 2 cups cranberry juice, chilled
- 1 quart orange juice, chilled
- 2 tablespoons fresh lemon juice
- 2 liters raspberry or strawberry soda, chilled
- 1 medium navel orange, sliced
- 1 lemon, sliced
- 1 lime, sliced

Instructions

Combine cranberry, orange and lemon juices. At serving time add chilled soda and orange, lemon and lime slices. **TIP:** If you want a sweeter Sangria substitute a Cranberry juice cocktail in place of the straight cranberry juice which can be sour.



MYER LEMON LEMONADE

Ingredients

1 cup lemon juice, freshly squeezed

1 cup granulated sugar

water

Instructions

Add juice to a 2 quart pitcher. In a glass measuring cup add the sugar and ***2 cups*** of hot (almost boiling) water. Stir to dissolve the sugar. Pour sugar mixture into the pitcher. Top off the pitcher (to make 2 quarts) with cold water.



PINEAPPLE COCONUT COOLERS

Ingredients

3 cups unsweetened coconut water

1 cup unsweetened pineapple juice

Ice

fresh pineapple spears

fresh mint

Directions

In a 1 quart pitcher, stir together coconut water and pineapple juice. Serve over ice.

Garnish with pineapple spears and mint.



PATIO CITRUS BERRY PUNCH

Ingredients

6 ounces frozen citrus juice blend concentrate, thawed

6 ounces frozen berry juice blend concentrate, thawed

2 liter bottle ginger ale, chilled

Ice cubes

Orange slices, sliced strawberries and blueberries

Instructions

In a large container combine citrus juice concentrate and berry juice concentrate. Slowly pour ginger ale down the side of the container. Add ice cubes and , if desired, fresh fruit.



BLUEBERRY TEA

Ingredients

For the Blueberries:

- 1 pound container of fresh blueberries
- 2 tablespoons granulated sugar
- 3 tablespoons water

For the Tea:

- 2 quarts water, divided
- 5 black tea bags
- 2/3 cup granulated sugar

Instructions

For the Blueberries:

Place the blueberries, sugar and water into a blender and blend until liquefied. Set aside.

For the Tea:

In a medium saucepan bring 1 quart of water to a boil. Take off heat. Add tea bags and cover for 1 hour. Add sugar to the pitcher and pour hot tea over to melt sugar. Stir until sugar is melted and combined. Add remaining 1 quart of water and stir. You have three options for the blueberry mixture. You can either add the blueberries with the pulp (warning it is chewy), strain the blueberries before adding them to the tea or for added flavor add the blueberries with the pulp to sit over night and strain when ready to serve.



PARTY PUNCH

Ingredients

- 1 (33 ounce) container mango nectar
- 1 (33 ounce) container guava nectar
- 1 (2 liter) bottle ginger ale

Directions

Refrigerate the juices and ginger ale.

In a large bowl, container or punch bowl mix together the COLD mango and guava nectar; wait until ready to serve to add the COLD ginger ale.



HIBISCUS PLUM GINGER TEA

Ingredients

For the Tea:

- 1 large bag Tazo black tea
- 3 cups filtered boiling water
- 4 cups filtered cold water

For the Hibiscus Plum Ginger Syrup:

- 2 1/2 pounds plums, ripe
- 3 cup filtered water
- 1 (3 x 1½ x ¼-inch) piece of fresh ginger
- 1/4 cup dried hibiscus

Directions:

For the Tea:

Drop a tea bag into the bottom of a 2 quart glass pitcher; pour boiling water over the tea bag, cover and let steep 30 minutes. Remove tea bag, pour cold water in the pitcher with the hot water; add 1 1/2 cups of the plum syrup. Stir to combine. Serve over ice.

For the Hibiscus Plum Ginger Syrup:

Cut plums into quarters. Make sure to leave on the peel but remove pit. Place in a large saucepan along with the water, ginger and hibiscus. Cover and bring to a boil, turn down heat and simmer 5 minutes. Use a potato masher and mash the pulp. Turn off the heat, cover and let steep 30 minutes. Smash pulp again. Use a fine mesh strainer lined with cheesecloth and press the syrup through. Store in a container with a tight fitting lid in the refrigerator for up to a week.



FRESH SOUTHERN PEACH TEA

Ingredients

For the Peach Syrup:

12 ounces of ripe peaches, sliced (DO NOT PEEL)

1 cup granulated sugar

1 cup filtered water

For the Black Tea:

1 large Tazo black tea bag

4 cups filtered hot water

4 cups filtered cold water

Directions

For the Peach Syrup:

In a medium saucepan, add the peach slices, sugar and water. Bring to a boil; take off the burner. Use a potato smasher and smash the peach slices. Cover and let steep 30 minutes. Smash the peaches one more time; use a fine mesh strainer lined with cheesecloth and press the syrup through. Store in a container with a tight fitting lid in the refrigerator for up to a week.

For the Black Tea:

Drop a tea bag into the bottom of a 2 quart pitcher; pour boiling water over tea bag, cover and let steep 30 minutes. Remove tea bag, pour cold water in the pitcher with the hot water; add all the peach simple syrup. Stir to combine. Serve over ice.



FISH BOWL PUNCH

Ingredients

1 gallon glass fish bowl
2 (5 ounce) boxes nerds candy
1 (2 liter) 7up or any CLEAR soda
blue gel food coloring
ice (5 to 8 pounds)
1 bag red Swedish fish gummy candy
fun straws
optional: slices of orange, lemon and lime

Directions

First you'll want to dye the 7up blue. Pour the 7up into a large bowl (I used the fish bowl). Add a few drops of the blue food coloring, stir and add more coloring until the punch reaches the right color of blue.

NOTE: You want to be able to see the fish through the punch so be careful with the food coloring. Then using a funnel pour the 7up back into the bottle it came in. Set aside and prepare the fish bowl. If you used the fish bowl to mix the 7up; completely dry it. Pour the nerds into the fish bowl, level the candy. Carefully add some of the ice just to cover the candy. *NOTE: I got my ice from McDonald's (It's the perfect size and inexpensive too). Once you have your first layer of ice over the candy, add a few of the fish positioning them like they are swimming and continue layering the ice and more fish making sure to compact the ice as you go. Fill with ice to the top. Slowly pour the colored 7up towards the back of the bowl. As the ice melts add more ice. Top with straws and optional sliced fruit.



SPARKLING PINEAPPLE SLUSH PUNCH

Ingredients

- 3 cups water
- 1 1/2 cups granulated sugar
- 1 (3 ounce) box pineapple gelatin
- 29 ounces pineapple chunks, undrained
- 5 cups pineapple juice
- 1/2 cup fresh lemon juice
- 2 liters and 16 ounce ginger ale, chilled

Directions

In a large saucepan combine the water, sugar and gelatin. Bring to boiling, stirring to dissolve sugar and gelatin. Remove from heat. Place pineapple (with juice) in a blender and blend until smooth. In an extra large bowl combine gelatin mixture, purred pineapple, pineapple juice and lemon juice. Divide pineapple mixture among four 1-quart containers. Cover and freeze for at least 8 hours or until firm. To serve, let containers stand at room temperature for 1 hour. Break pineapple mixture in a punch bowl or jug. Gently pour in ginger ale; stir until slushy. Serve at once.



PINEAPPLE COCONUT ICED TEA

Ingredients

For the Pineapple Coconut Simple Syrup:

- 1 pound fresh pineapple chunks
- 5 ounces unsweetened coconut
- 2 cups filtered cold water
- 2 cups granulated sugar

For the Tea:

- 5 regular size black tea bags
- 8 cups filtered cold water, divided
- 1 cup pineapple coconut simple syrup

Directions

For the Pineapple Coconut Simple Syrup:

In a medium saucepan, add the pineapple chunks, coconut, sugar and water. Bring to a boil; take off the burner. Use a potato smasher and smash the pineapple and coconut. Cover and let steep 30 minutes. Smash the pineapple mixture one more time; use a fine mesh strainer lined with cheesecloth and press the syrup through. Store in a container with a tight fitting lid in the refrigerator for up to a week. TIP: IT'S BEST TO MAKE THE SYRUP IN ADVANCE. This will allow the fat from the coconut to solidify for easy removal.

For the Tea:

Drop tea bags into the bottom of a 2 quart pitcher; pour boiling water over tea bags, cover and let steep 30 minutes. Remove tea bags, pour cold water in the pitcher with the hot water; add all the pineapple coconut simple syrup. Stir to combine. Serve over ice.



SUMMERTIME HOMEMADE PINK LEMONADE

Ingredients

1 cup fresh lemon juice

1 cup granulated sugar

Water

1 (10 ounce) jar of maraschino cherries, juice only

Directions

Add juice to a 2 quart pitcher. In a glass measuring cup add the sugar and ***2 cups*** of hot (almost boiling) water. Stir to dissolve the sugar. Pour sugar mixture into the pitcher. Top off the pitcher (to make 2 quarts) with cold water, add the cherry juice. Stir and enjoy!



PICNIC PUNCH

Ingredients

- 1 (46 ounce) bottle grape juice
- 1 (12 ounce) can frozen limeade concentrate, thawed
- 2 cups orange juice
- 2 lemons, juiced
- 1 (2 liter) bottle lemon lime soda
- Optional garnish: sliced lemons, limes and oranges

Directions

Hours before the party pour into a large bowl or jar the grape juice, limeade concentrate, orange juice and lemon juice. Stir to combine and refrigerate. Just before serving pour in the lemon lime soda; stir to combine and add the garnish.



HIBISCUS PASSION TEA

Ingredients

2 quarts water, divided

1/4 cup dried hibiscus flowers

5 Tazo passion tea bags

Directions

Bring 1 quart of water to a boil in a medium saucepan. Take off heat and add the dried hibiscus flowers (in a tea bag of cheesecloth) and passion tea bags. Let steep for approximately 1 hour. Depending on how strong you want your tea. Discard the hibiscus tea bag and the passion tea bags. Pour into a pitcher and add the remaining 1 quart of cold water. The way I filled and closed my tea bag with the dried hibiscus.



REFRESHING STRAWBERRY TEA

Ingredients

For the Strawberries:

1 pound container of fresh strawberries, chopped

2 tablespoons granulated sugar

3 tablespoons water

For the Tea:

2 quarts water, divided

5 tea bags

2/3 cup granulated sugar

Directions

For the Strawberries:

Place the strawberries, sugar and water into a blender and blend until liquefied. Pour into a strainer placed over a bowl. Using a wooden spoon rub the strawberry juice through leaving behind as much of the seeds as possible. Set aside.

For the Tea:

In a medium saucepan bring 1 quart of water to a boil. Take off heat. Add tea bags and cover for 1 hour. Add sugar to the pitcher and pour hot tea over to melt sugar. Stir until sugar is melted and combined. Add remaining 1 quart of water, strawberry juice and stir.