

A vibrant, stylized illustration of a cocktail glass tilted to the right. The glass is filled with a pinkish liquid and contains a red cherry, a slice of orange, and a slice of lemon. A blue and green striped straw is inserted into the drink. The background is a warm yellow, decorated with a large yellow flower, a white daisy, and a green leaf in the upper left. In the lower right, there are more fruit elements: a slice of orange, a slice of pink grapefruit, and a red chili pepper. The overall style is bright and artistic.

ILLUSTRATED BY
Claudia Frittitta

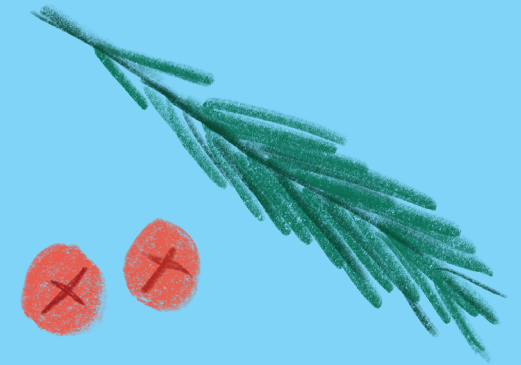
Nixology

Low-to-no
alcohol
cocktails

RECIPES BY
Elouise Anders

BUBBLY PEAR PUNCH

SERVES 8



250 ml (1 cup) pear nectar
 2 tablespoons freshly
 grated ginger
 25 ml (¼ fl oz) lemon juice
 1 bottle chilled non-alcoholic
 sparkling white wine
 fresh cranberries, to garnish
 8 rosemary sprigs, to garnish

When the days get colder, ginger and pear are a warming combo. The kick from the ginger lifts this sparkling punch and is delicious matched with the pear's sweeter notes. Garnish yours with cranberries and rosemary sprigs for a perfectly festive set of glasses.

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 Combine the pear nectar, ginger and lemon juice and stir to combine.

Divide the mixture among eight champagne tulips and top with the wine. Skewer a couple of cranberries onto each rosemary sprig and divide among the glasses.



SPICED APPLE PUNCH

SERVES 8–10

handful of crystallised ginger

maple syrup, to finish

½ teaspoon ground cinnamon

1 tablespoon granulated sugar

1.25 litres (5 cups) cloudy
apple juice or apple cider

125 ml (½ cup) water

3 cinnamon sticks

6 cloves

¼ teaspoon allspice

1 tablespoon brown sugar

3 cm (1¼ in) piece of ginger,
peeled and thinly sliced

½ teaspoon vanilla extract
(optional; see page 9)

1 apple, cut into thin slices

Whether it's autumn, or you'd just like to evoke the comfort of gathering around the fire, this punch will make you feel warm and cosy. A bit of sweet, a bit of spice, and a whole lot of delicious, whip up a pitcher whenever you have guests in need of cheer.

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Thread some cocktail sticks with one or two chunks of crystallised ginger – enough for your guests – and set aside.

Pour a small amount of maple syrup onto a small plate, then mix the cinnamon and sugar on a second plate. Dip the rim of a glass into the syrup, and then press into the sugar and cinnamon to coat, repeating with each glass.

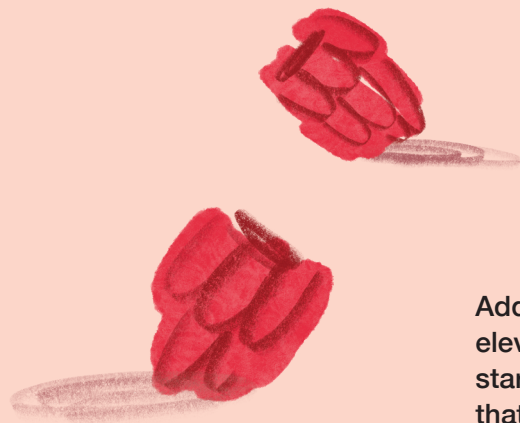
Pour the apple juice or cider and water into a saucepan and add the spices, brown sugar, fresh ginger and vanilla extract. Bring to the boil, then reduce the heat and simmer for 4–5 minutes, stirring occasionally, until it has reached your desired level of spice. Remove from the heat and add the apple slices.

Serve in heatproof glasses, garnished with the prepared cocktail sticks.



CHAMBORD ROYALE

SERVES 1



Add a splash of Champagne, and you've elevated your drink to a royale. The formula started with kir, but it's a delicious template that works well with any fruit liqueur. In this case, we use Chambord. Produced in France's Loire valley, the liqueur's rich, black raspberry flavour is very sippable. Just add Champagne to finish off this trip to France.

20 ml (¾ fl oz) Chambord
chilled Champagne, to top

1 raspberry on a cocktail stick,
to garnish

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Pour the Chambord into a champagne flute
and top with Champagne.

Garnish with the prepared cocktail stick.

