

Blushing Redhead



We like to incorporate our syrups and juices when turning cocktail creations into “Zero Proof” drinks . Adults feel less conspicuous lowering their ABV and this makes the kids feel grownup. It also makes mixing drinks a little easier.

This time we were featuring strawberry daiquiris and margaritas. Since I had gone all Dave Arnold on the juices, we made an acidified strawberry juice and a 1:1 strawberry simple. I clarified the strawberry juice but you can filter it through a metal coffee filter or a chinoise. Your juice will be cloudy but it will taste just as good. You can also substitute cherry juice. The key is acidifying part of the juice and making a balanced 1:1 simple with the rest. You can read about this here or open the spread sheet Pineapple Simple Sour to calculate everything for you.

This drink is based on a French 75 substituting sparkling apple cider for the champagne. The strawberry is forward with the apple playing along. If it’s a bit too sweet, add a couple of drops of orange bitters.

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Ingredients:

- 3/4 oz. 1:1 Strawberry simple

- 1/2 oz. Acidified Strawberry juice.
- Sparkling Apple Cider

Instructions:

1. Add the juice and syrup to a champagne flute
2. Fill with the Sparking Apple Cider

Cheers!

Strawberry Mint Margarita

- 2 oz. plata tequila
- 1 oz. Cointreau
- ½ oz. simple syrup
- 2 oz. lime sour (or 1 1/3 oz. fresh lime juice and 2/3 oz. simple syrup)
- ¼ c sliced strawberries
- 4 or 5 mint leaves

1. Muddle berries and simple syrup in shaker.
2. Add remaining ingredients and shake with ice cubes.
3. Pour unstrained into glass.