



Cooling Off...

It's Summertime and with temperatures soaring during August, we need plenty of cooling refreshments!

Here are a few recipes to try....

SANGRIA

- 1 bottle (750 ml) dry red wine
- 1/4 cup brandy
- 1/4 cup orange liqueur
- 2 tablespoons sugar
- 2 sliced oranges
- 1 sliced green apple
- 1 1/2 cups sparkling water

Mix the wine, liqueur and sugar in a jug until sugar dissolved, then add the fruit. Refrigerate for at least an hour and up to 1 day before serving.

Add the sparkling water just before serving.

APPLE MOJITO

- Small handful fresh mint, crushed
- 1 cup ice cubes
- 1/4 cup apple juice
- 1/3 cup vodka
- 2 red apple slices, for garnish
- 2 green apple slices, for garnish

In a tall glass, add the crushed mint, apple juice and vodka to the ice. Garnish with red and green apples slices and serve.

PIMMS

- Ice cubes
- 4 lemon slices
- 4 cucumber slices
- 1 cup sparkling water
- 1 cup lemonade
- 3 cups Pimms

Fill 4 highball glasses with ice cubes. Divide the lemon and cucumber slices among the glasses. In a large jug, pour in the sparkling water, lemonade and Pimms. Stir to combine, then pour mixture into prepared glasses.

SIMPLE SINGAPORE SLING

Shake 2 shots of pineapple juice, a generous shot of gin and a squeeze of lime juice in a shaker with ice, then strain into an ice-filled glass. Add a dash of sparkling water and grenadine; garnish with a lime wedge and a cherry.

Enjoy!

