Zero proof sips for the holiday season

Cutting back on alcohol doesn't have to mean cutting back on fun!

Try one of these mocktail recipes at your next holiday gathering.



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Eggnog Martini



Ingredients

2 oz store bought or homemade eggnog

3/4 oz non-alcoholic amaretto

*substitute with 1/4 tsp almond extract

1/2 oz vanilla syrup

Grated nutmeg

Cinnamon sugar

Whipped cream for topping (optional)

Method

- Rim a martini glass by dipping edges in water or syrup and coating with cinnamon sugar.
- In a cocktail shaker, add ice, eggnog, non-alcoholic amaretto or almond extract, and syrup. Shake to chill and strain into a martini glass.
- Garnish with whipped cream and grated nutmeg and enjoy!
- Serves 1



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Cranberry Pomegranate Mojito



Ingredients

4 oz pomegranate juice

Sparkling water

1/2 tbsp lime juice

3/4 - 1 tbsp simple syrup

3-4 mint leaves

Frozen or fresh cranberries

Method

- Muddle mint leaves, simple syrup, and lime juice in a glass.
- Fill the glass with ice.
- Add pomegranate juice and stir to combine.
- Top with sparkling water.
- Garnish with frozen or fresh cranberries and enjoy!
- Serves 1



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Spiced Pear Cider



Ingredients

- 4 pears
- 4 apples
- 1 orange
- 3 cinnamon sticks
- 2 slices fresh ginger
- 2 tsp ground allspice
- 3 whole star anise
- 1 whole nutmeg
- 1 tsp whole cloves
- 6 cups water
- 1/3 cup maple syrup
- 1 split vanilla bean pod

Method

- · Wash the apples, pears, and orange and cut them into quarters.
- Place the fruit and spices in the bottom of a slow cooker. Add the water and cook on high heat for 3-4 hours.
- · An hour before the cider is done, mash the fruit and continue cooking for another hour.
- · Strain the cider through a cheese cloth into a pitcher.
- · Stir in the maple syrup until it is dissolved.
- Serve hot or cold over ice and enjoy!
- Serves 8



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Cinnamon Cranberry Sangria



Ingredients

5 oz cranberry juice 2 oz raspberry juice

1/2 - 1 oz cinnamon simple syrup

3/4 oz non-alcoholic orange liquer *substitute with a few dashes of orange extract

Orange wheel, cranberries, and cinnamon stick for garnish

Sirop simple citronné

½ cup sugar

½ cup water

3 cinnamon sticks

Method

- For the cinnamon simple syrup, boil sugar and water, then simmer for 10 mins with cinnamon sticks. Remove cinnamon and let cool.
- Add all ingredients in a cocktail shaker and shake with ice to chill.
- Strain into a glass filled with ice.
- Garnish with orange wheel, cranberries, and cinnamon stick and enjoy!
- · Serves 1



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Holiday Mule



Ingredients

2 oz cranberry juice

1/2 oz orange juice

4 oz ginger beer or ginger ale

3-4 mint leaves

Orange wheel and cinnamon stick for garnish

Method

- Fill mule glass with ice.
- Muddle mint leaves in the bottom of the glass.
- Add cranberry juice and orange juice.
- Top with ginger beer or ginger ale and gently stir.
- Garnish with lime, cranberries, and mint and enjoy!
- Serves 1



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Sparkling Apple Cider



Ingredients

3 oz apple cider

1/2 oz lemon juice

1/2 oz thyme simple syrup

2-3 oz tonic water

Apple slice, thyme, and cinnamon stick for garnish

Thyme Simple Sugar

½ cup sugar

½ cup water

3 sprigs fresh thyme

Method

- For the thyme simple syrup, boil sugar and water, then simmer for 10 mins with thyme sprigs. Remove thyme and let cool.
- Fill a tall glass with ice.
- Add apple cider, lemon juice, and syrup to the glass.
- Top with tonic water and gently stir.
- Garnish with apple, thyme, and cinnamon stick and enjoy!
- Serves 1



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