



# The Great Pretenders

*AAA Michigan invites you to celebrate responsibly with these fun and fabulous alcohol-free drink recipes.*

## Golden Glow Punch Compliments of Drinksmixer.com



6 oz orange juice concentrate  
6 oz lemonade concentrate  
1 qt chilled apple juice  
2 qt chilled ginger ale  
1 pint lemon sherbet or ice ring

Pour the concentrates and the apple juice into the punch bowl. Stir the ginger ale into the bowl. Spoon in sherbet or add an ice ring. Serve immediately.

To make ice ring, arrange thin citrus slices in a 6-cup ring mold. Pour water into mold to partially cover fruit. Freeze. When frozen, add water to fill mold 3/4 full. Freeze. Unmold and float fruit side up in punch bowl.

## Festive Peppermint Cocoa Cocktail Submitted by Erle Webber – Executive Chef Formerly The Ritz-Carlton, Dearborn MI



6 each peppermint stick candy or candy canes, crushed  
1 cup confectioner's sugar  
1 cup non-dairy powdered coffee creamer  
3/4 cup unsweetened cocoa  
Whipped cream/peppermint patty candy for garnish

Place 3 crushed peppermint sticks in a food processor until fine powder. Add sugar, creamer, and cocoa and pulse until mixed. Add 1/4 cup mix to 3/4 cup boiling water for each serving. Use remaining 3 crushed peppermint sticks to rim your glass. If you like, serve topped with whipped cream and garnish with a peppermint patty candy.

**Horse's Neck**  
**Submitted by The Grand Hotel, Mackinac Island MI**



8 oz Ginger ale  
Splash Grenadine  
Orange peel  
Ice

Fill a soda glass with ice cubes. Add ginger ale and grenadine. To make an orange peel, cut both ends off an orange. Using a spoon, remove the fruit center of the orange, and then slowly cut the peel into one long strip. Garnish with orange peel.

**Bloody Shame**  
**Compliments of Drinksmixer.com**



3 oz V8® vegetable juice  
2-3 drops Tabasco® sauce  
1 pinch Salt  
1 pinch Pepper  
1 Celery stalk

Pour V8 into an old-fashioned glass, add Tabasco sauce and stir with a celery stalk. Sprinkle with salt and pepper and serve.

**Southern Ginger**  
**Compliments of Drinksmixer.com**



5 oz Dry ginger ale  
1 Mint sprig  
1/2 oz Sugar syrup  
1/2 oz Lemon juice

Crush the mint gently in a highball glass. Fill with broken ice, add remaining ingredients and mix gently. Add straws and serve.

**Lemon Melon Mist**  
**Compliments of Drinksmixer.com**



1/2 cup Diced honeydew melon  
1/2 cup Lime sorbet  
1/2 cup Crushed ice  
Juice of 1/2 Lemon  
1 tbsp Light corn syrup

In blender combine all ingredients; blend until smooth. Garnish with 1/2 slice

**Spiced Peach Punch**  
**Compliments of Drinksmixer.com**



46 oz Peach nectar  
20 oz Orange juice  
1/2 cup Brown sugar  
3 (3-in) Cinnamon sticks  
1/2 tsp Cloves  
2 tbsp Lime juice

Combine peach nectar, orange juice and brown sugar in a large saucepan. Tie cinnamon and cloves in a small cheesecloth bag. Drop into saucepan. Heat slowly, stirring constantly, until sugar dissolves. Simmer 10 minutes. Stir in lime juice. Serve in hot mugs. Serves 8.

**Mackinac Mock-hito**  
**Submitted by Grand Hotel, Mackinac Island MI**



Ginger Ale (use your favorite brand)  
Fresh limes  
Granulated brown sugar  
Fresh mint sprigs

For 2 drinks, cut 1 lime into 8 wedges. Place 2 lime wedges into a sturdy glass with 2-3 sprigs of mint and 1 tablespoon of brown sugar. Muddle until all the sugar is absorbed into lime juice. Add 1/2 a glass of ice and ginger ale. Stir it so the muddled fruit and spice is mixed, then top off with the ginger ale. Garnish with sprigs of mint, 2 lime wedges and serve. Repeat for the second glass.

## Dreamsicle

Submitted by The Ritz-Carlton Hotel (formerly), Dearborn MI



4 oz orange sherbet  
2 oz pineapple juice  
1 oz coconut cream

Blend all ingredients with a half glass of ice. Garnish with a pineapple chunk and a cherry.