

CADILLAC MARGARITA MOCKTAIL

The Cadillac has always been the gold standard of GM, and the expression “the Cadillac of...” has come to signify something top-shelf. Make a pitcher of the Cadillac of margarita mocktails! This lime-forward recipe strikes a balance between refreshing and sour-sweet.

Ingredients

- 2 cups limeade
- 3/4 cup orange juice
- 1/4 cup simple syrup
- Club soda
- Sugar and coarse salt for rim
- Limes for garnish
- Ice

Directions

1. In a small pitcher, mix limeade, orange juice, and simple syrup.
2. Combine equal parts sugar and coarse salt on a plate. Slice a lime and run a piece around the rim of each glass, then dip into the sugar/salt mixture to coat.
3. Pour limeade over a glass of ice, filling almost to the top. Top drinks with club soda. Garnish with lime and serve!



Adapted from Liz on Call lizoncall.com/margarita-mocktail-recipe/

CLASSIC SIDECAR MOCKTAIL

It's said that the Sidecar was invented in Paris during World War I. The drink allegedly earned its name from an American Army captain who was routinely transported to and from a local cafe in a motorcycle sidecar. His signature drink became known as the Sidecar.

However, in the bartending world, the word "sidecar" means something totally different. If a bartender over-pours ingredients and there's some left in the shaker, they'll pour the leftovers into a shot glass on the side – a sidecar.

The Sidecar cocktail is traditionally made with cognac and triple sec, but the chilled black tea and marmalade in this mocktail recipe offer a nice alternative!

Ingredients

- 1 1/2 ounce cold black tea
- 1 1/2 ounce lemon juice
- 1 teaspoon marmalade
- 1/2 – 1 teaspoon honey
- Ice
- Sliced dried orange, for garnish

Directions

1. Chill a glass in the fridge. Add cold tea, lemon juice, and marmalade to a cocktail shaker and stir so marmalade dissolves. Stir in honey, then add ice.
2. Shake well, until the outside of the shaker feels cold. Double strain over the chilled glass and serve, or garnish a slice of dried orange.

Adapted from BBC Good Food [bbcgoodfood.com/recipes/sidecar-mocktail](https://www.bbcgoodfood.com/recipes/sidecar-mocktail)



Frozen Silver Mercedes Mocktail

This mocktail is made with ice cream – well, sort of. The Silver Mercedes is a frozen T.G.I. Friday's drink recipe made with orange sherbet. Try this non-alcoholic version – it's dessert you can drink!

Ingredients

- 2 ounces cranberry juice
- 3 ounces club soda
- 1 cup orange sherbet
- Lime, for garnish

Directions

1. Chill a glass in the fridge. Mix ingredients in a blender until combined. Add extra cranberry juice, if desired.
2. Pour into the chilled glass. Garnish with lime and serve!



MOCK LE MANS

The Le Mans is a nod to the town in France that hosts the 24 Hours of Le Mans sports car endurance race. This recipe is a non-alcoholic nod to the original. Held annually since 1923, the 24 Hours of Le Mans is the oldest active sports car endurance race in the world. It is also where the tradition of spraying champagne after winning a race began when 1967 Le Mans winners Dan Gurney and A.J. Foyt took to the podium!

Ingredients

- 1 ounce orange juice
- 1 ounce white grape juice
- 1 tablespoon simple syrup
- Lemon
- Club soda
- Ice

Directions

1. Chill a glass in the fridge. Add cold tea, lemon juice, and marmalade to a cocktail shaker and stir so marmalade dissolves. Stir in honey, then add ice.
2. Shake well, until the outside of the shaker feels cold. Double strain over the chilled glass and serve, or garnish a slice of dried orange.



Pink Cadillac Mocktail

The Pink Cadillac gets its name for its signature pink hue, musical connections between Cadillacs and the color pink, and quality ingredients. This is the Pink Cadillac of mocktails!

Ingredients

- 1 cup club soda
- 1 cup fresh lime juice
- 1/2 cup powdered sugar
- 1/2 cup orange juice
- 1/2 cup cranberry juice
- Lime, for garnish
- Ice

Directions

1. Add liquids and powdered sugar to a pitcher and stir until sugar is dissolved.
2. Pour desired amount in a shaker filled with ice. Cover and shake well.
3. Strain into chilled glasses and garnish with lime to serve!

