

strawberry lime spritzer

SERVES: 4-5

RECIPE FROM: [Haute & Healthy Living](#)

PREP TIME: 10 minutes

INACTIVE TIME: 20 minutes

1 cup sliced fresh strawberries
juice of half a lime (or about 1 Tbsp)
3 Tbsp honey (or to taste)
4 cups unsweetened carbonated water
ice cubes

For garnish

½ cup sliced fresh strawberries
1 handful fresh basil leaves

PUREE one cup of strawberries with lime juice and honey in a blender or food processor.

COMBINE carbonated water and strawberry mixture in a large pitcher (be careful as you pour – bubbles!) and mix well.

ADD remaining ½ cup sliced strawberries and fresh basil leaves.

PLACE in fridge for 20-30 minutes to allow flavors to combine.

STIR once more, taste and adjust for sweetness as needed.

SERVE cold over ice cubes. Garnish each individual glass with extra strawberries and basil, if desired.



coconut mojito mocktail

SERVES: 2

RECIPE FROM: [Cook at Home Mom](#)

PREP TIME: 5 minutes

½ cup unsweetened coconut milk, light preferred
1 lime
8 oz lime flavored seltzer water
15-20 mint leaves

For garnish

¼ cup flakey sea salt (optional)
lime slices
mint leaves

CUT the lime in half and run one piece along the edge of each glass. Pour sea salt in a shallow dish and dip each glass in. (*Optional - can omit this step.*)

DIVIDE mint leaves among 2 tall glasses.

SQUEEZE the juice of half of a lime into each glass.

MUDDLE the mint leaves into the lime juice, then pour ¼ cup of coconut milk into each glass.

ADD ice to the glasses, then top everything off with seltzer water (be careful as you pour – bubbles!).

GARNISH with extra lime slices and mint and serve.



For more mocktail inspiration, check out recipe collections from [LaCroix](#) and [Bubly](#).