

BOOTLEG COCKTAIL

Ingredients

- 2 ounces bootleg mix
- 2 ounces gin, vodka or bourbon
- 2 ounces club soda

Bootleg Mix

- 1/2 cup fresh lemon juice
- 1/4 cup fresh lime juice
- 1/4 cup light agave nectar or cane sugar or honey
- 2 packed tablespoons fresh mint leaves

Juice the lemons and limes into a liquid measuring cup. Add sweetener. Pour the juice and sweetener into a blender. Add 2 firmly packed tablespoons of fresh mint leaves. Blend thoroughly, until the mint is broken into teeny tiny bits. The bootleg mix will keep for a couple of days in the refrigerator, but is best served immediately. Yields enough mix for 4 drinks.

Cocktail Directions

Fill cocktail glasses with ice. For each drink, pour in 2 ounces of your bootleg mix, plus 2 ounces of your liquor of choice and top with 2 ounces club soda. Serve with a straw, which doubles as a stirring device.

Servings: 1

Recipe courtesy of Brit's Pub in Minneapolis

A glass of Riverside Reverie drink, a light green beverage with a lemon wheel and a fresh mint sprig garnish, sits on a white textured surface. The drink is partially obscured by a white octagonal frame containing the recipe text.

RIVERSIDE REVERIE

Ingredients

- 1 ounce honey (or maple syrup for a deeper flavor)
- 1 ounce fresh lemon juice
- 4-5 fresh mint leaves
- 2 ounces chilled green tea
- 2 ounces sparkling water
- Crushed ice
- Lemon wheel & fresh mint sprig (for garnish)

Directions

In a glass, muddle the mint leaves with honey syrup. Add lemon juice and stir. Fill the glass with crushed ice. Pour in chilled green tea and top with sparkling water. Gently stir and garnish with a lemon wheel and mint sprig.

Servings: 1