



CLERICO



Ingredients

- ½ teaspoon sugar
- 3 ounces orange liqueur
- 1 cup of in-season fruits, diced
- 1 bottle (750mL) dry white or red wine
- 4 ounces lemon-lime soda

Directions

In a pitcher, whisk together sugar and orange liqueur. Add diced fruit, red wine or white wine and lemon-lime soda. Stir to combine and chill until ready to serve.

When ready, serve over ice.

HORCHATA



Ingredients

- 1 cup uncooked white rice
- 2 cinnamon sticks (broken)
- 12 ounce can evaporated milk
- 12 ounce can sweetened condensed milk
- 8 cups of warm water (divided)
- Sugar to taste
- Ground cinnamon to garnish (optional)
- ½ teaspoon vanilla (optional)

Directions

Place the rice in a colander and rinse under cold water. Place the rice, cinnamon sticks and 4 cups of water into a bowl. Cover the bowl and refrigerate overnight or a minimum of 4 hours. Once you're ready to blend the rice, remove most of the cinnamon sticks but it's okay to leave small pieces with the rice. Puree until it's very smooth and forms a watery paste like texture. Using a very fine strainer (or some cheese cloth) pour the blended mixture over a pitcher. Strain out as much liquid as possible, pushing on the solids with a spatula or spoon. Stir in the canned milks, vanilla, and the additional 4 cups of water. Stir well until everything is incorporated. Taste and add sugar or water if needed according to taste. Chill and stir well before serving over ice and enjoy!