

MOCKTAIL ESSENTIALS

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Fizz and Froth

Incorporate bubbly mixers like tonic water, soda and ginger beer, or use raw egg whites to create a frothy top layer. Whisked aquafaba, the liquid in canned chickpeas, creates a similar effect and is a favorite in the spirit-free world.

Fruit and Vegetable Puree's

Think beyond bottled juice and try fruit and veggie bases with less sugar, like freshly squeezed grapefruit juice, puree'd watermelon or muddled cucumber.

Presentation

Serve drinks in proper glassware like rocks glasses, coupes and highballs – and add garnishes like citrus peels, fresh herbs and spice rims.

Flavor Builders – Alcoholic or not, the best cocktails are complex and balanced.

Shrubs – Also called drinking vinegars, shrubs are tangy syrups made from vinegar, sugar and fruit or vegetables. Make your own or buy bottled ones from brands like Element Shrub and Som Cordial.

Infused Syrups

Flavorful sweeteners are easy to make. Simmer equal parts of sugar and water, stirring to dissolve the sugar; add herbs and spices like ginger, rosemary or mint to infuse, then strain. Store in the refrigerator for up to two weeks.

Teas

Herbal teas like rooibos and rosehip often contain blends of herbs, flowers, spices and dried fruit that can lend complexity to a drink.

Bitters

A few dashes give depth and bitterness to drinks. They add a scant amount of alcohol, but nonalcoholic bitters are sold by companies like Dram Apothecary.

FAUX BOOZE

Gin – Seedlip Garden 108

Rum – Flue're Spiced Cane Dark Roast

Whiskey – Monday Zero Alcohol Whiskey

Tequila – Ritual Tequila Alternative

Liqueur – Lyre's Orange Sec

Apertif – Ghia Nonalcoholic Apertif