



Simply Sherri's Summer Mocktail & Appetizer Workshop

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simply
— fork — spoon —
sherri

Brie, Prosciutto and Fresh Fig Crostini

6 SERVINGS 10 MINUTES



INGREDIENTS

- 1 Baguette (small baguette)
- 3 Fig (I used Black Mission)
- 1/2 cup Brie Cheese (It's about 1/6 of a small brie)
- 1 tbsp Lemon Zest (zest from one lemon)
- 2 tbsps Rosemary (fresh rosemary leaves)
- 1 Sea Salt (to sprinkle on top)
- 5 slices Prosciutto (cut each slice in half)

DIRECTIONS

- 01 Preheat the broiler. Mix the rosemary, lemon zest and salt and set aside a few minutes to bring out some of the oils.
- 02 First, slice a long, thin baguette into thin slices, about 1/3 of an inch thick. I don't recommend cutting the baguette too thick. Place the slices of bread onto a large baking tray and using a pastry brush, brush the bread lightly with olive oil. Next, place the bread underneath the broiler and let the bread toast for a few minutes until it's golden and crispy. And that's it! The bread is ready for topping!
- 03 Dollop on the brie evenly, about 1 tbsp per piece. Cut the figs into very thin slices and layer on top of the brie however heavily you'd like.
- 04 In pinches, apply the lemon/salt/rosemary mixture. Set under the broiler for 5 minutes or until the brie is completely melted.
- 05 Top each crostini with a half slice of prosciutto folded.

NOTES

ADDITIONS

Sprinkle with a little arugula

Virgin Raspberry Mojito

2 SERVINGS 15 MINUTES



INGREDIENTS

- 1/4 cup Raspberries
- 3/4 cup Water
- 1/4 cup Maple Syrup
- 1/4 cup Mint Leaves
- 1 Lime (sliced into wedges)
- 4 Ice Cubes
- 3 cups Sparkling Water

DIRECTIONS

- 01** In a small saucepan over medium heat, add the raspberries, water and maple syrup. Cook until thick, about 5 minutes. Use an immersion blender or add the mixture to your blender to puree until smooth. Chill in fridge at least 10 minutes.
- 02** Divide mint and 1/2 the lime wedges into drinking glasses. Use a muddler or the end of a wooden spoon to mash them together. Divide raspberry puree, ice cubes and sparkling water between the glasses. Stir to combine and garnish with remaining lime wedges. Sprinkle a pinch of sea salt if desired. Enjoy!

NOTES

IT'S 5 O'CLOCK SOMEWHERE

Add 2 oz of white rum to each serving.

NO MAPLE SYRUP

Use honey instead.

MAKE IT SMOOTH

Strain your raspberry puree and use the juices only.

Virgin Grapefruit Margarita

2 SERVINGS 10 MINUTES



INGREDIENTS

- 1 Grapefruit (large, juiced)
- 2 Lime (juiced)
- 1 tbsp Maple Syrup
- 1 tsp Sea Salt (for garnish)
- 10 Ice Cubes
- 8 fl ozs Soda Water (or more to taste)

DIRECTIONS

- 01 Combine the grapefruit juice, lime juice, and maple syrup in a bowl or large measuring cup.
- 02 Place the salt on a plate. Wet the rim of a glass with some water then dip the glass in the salt. Repeat with the remaining glasses. Discard excess salt.
- 03 Divide the ice cubes between glasses. Pour the grapefruit mixture over the ice and top with the soda water. Carefully stir and enjoy!

NOTES

LEFTOVERS

Store grapefruit juice separately for up to three days. Assemble the drink just before serving.

ADDITIONAL TOPPINGS

Garnish with fresh grapefruit and lime slices.

NO MAPLE SYRUP

Use another liquid sweetener or simple syrup instead.

Classic Virgin Caesar

2 SERVINGS 10 MINUTES



INGREDIENTS

- 1 tbsp Sea Salt (divided)
- 1 Lime (sliced into wedges, juiced, divided)
- 1 pint Tomato Juice
- 1 tsp Hot Sauce
- 1 tbsp Tamari
- 1 oz Baby Pickles
- 2 tbsps Cherry Tomatoes
- 1 tbsp Black Olives

DIRECTIONS

- 01 Set half of the sea salt in a shallow bowl. Take a lime wedge and run it around the rim of the glass. Dip the rim of the glass into the sea salt, being sure to cover the rim. Repeat the process until all of your glasses are rimmed with sea salt
- 02 Add the other half of the sea salt and lime juice, tomato juice, hot sauce and tamari into a blender. Blend until everything is well combined.
- 03 Pour into the rimmed glasses and divide the pickle, cherry tomatoes and olives evenly between the toothpicks to garnish. Enjoy!

NOTES

LEFTOVERS

Refrigerate in an airtight container for up to three days.

MORE FLAVOR

Add a splash of pickle juice.

ADDITIONAL TOPPINGS

Cooked bacon or a celery stick.

NO BLENDER

Pour everything together into a pitcher and mix thoroughly before dividing between glasses.

Watermelon Mint Agua Fresca

4 SERVINGS 10 MINUTES



INGREDIENTS

1/2 Seedless Watermelon (large)
2 tbsps Maple Syrup
1 cup Water
1/4 cup Mint Leaves
1/2 Lime (sliced into wedges)

DIRECTIONS

- 01 Slice your watermelon into rounds and then into quarters. Slice off the rind. Dice the watermelon and add to blender with maple syrup and water.
- 02 Divide mint and lime wedges into drinking glasses. Use a muddler or the end of a wooden spoon to mash them together.
- 03 Add ice (optional) and pour watermelon agua fresca into each glass. Stir to combine and enjoy!

NOTES

LESS PULP

Strain your agua fresca after blending.

GARNISH WITH

Lime wedge, mint leaves or coarse ground sea salt.

LIKES IT FIZZY

Use sparkling water instead of flat.

NO MAPLE SYRUP

Use honey instead.

WATERMELON SIZE

This recipe was developed and tested using a 5 lb. watermelon.

Classic Virgin Mojito

4 SERVINGS 10 MINUTES



INGREDIENTS

2 tbsps Maple Syrup
1/2 cup Mint Leaves
15 Ice Cubes
2 tbsps Lime Juice
1 1/4 quarts Soda Water

DIRECTIONS

- 01 Add all of the ingredients into a pitcher, adding the soda water last. Gently stir until everything is mixed well.
- 02 Divide between glasses and enjoy!

NOTES

LEFTOVERS

Refrigerate in the pitcher with a lid for up to two days. To ensure a fizzy drink, add more soda water just before serving.

MORE FLAVOR

Muddle the mint before adding the rest of the ingredients into the pitcher. Add frozen fruit to the glasses as ice cubes.

Classic Virgin Sangria

1 SERVING 2 MINUTES



INGREDIENTS

1 tsp Maple Syrup
1/4 Lemon (juiced, plus slices for garnish)
1/4 cup Frozen Berries
2 Ice Cubes
3 fl ozs Cranberry Juice
2 fl ozs Soda Water

DIRECTIONS

01 Add all of the ingredients into a glass and stir to combine. Garnish with lemon slices, if using. Enjoy!

NOTES

LEFTOVERS

Refrigerate leftovers in a pitcher for up to two days. To ensure a fizzy drink, add more soda water just before serving.

SERVING SIZE

One serving is roughly 9 fl oz or 266 mL.

MORE FLAVOR

Add orange juice.

ADDITIONAL TOPPINGS

Add any in-season fruit.

NO CRANBERRY JUICE

Use any juice of choice.