

Ginger Citrus Sparkler

This is an easy to sip zero-proof cocktail that is reminiscent of a Pimm's Cup. The sweet and tangy combination of fresh juices, vinegars, and ginger elevates this drink beyond the syrupy sweet taste often associated with mocktails.

YIELD	PREP TIME	TOTAL TIME
4 SERVINGS	10 MIN	40 MIN

INGREDIENTS

For the Simple Syrup (make in advance):

1 cup	Sugar, granulated
1 cup	Water
½ cup	Ginger, fresh, peeled and roughly chopped (about 4" long)
2 each	Oranges
1 each	Lemon

For Zero-Proof Cocktail Assembly:

1 Tbsp + 1 tsp	Balsamic Vinegar
1 Tbsp	Apple Cider Vinegar
24 oz	Seltzer Water
½ each	Cucumber, sliced
As Needed	Ice

CHEF'S NOTES

Looking for an easy way to peel ginger? Try using the side of a spoon! Lightly press the side of the spoon onto the ginger root and pull down gently. This works well for getting around the nooks and crannies of the root.

Infusing your simple syrup with fresh ginger and citrus peels creates a unique flavor that can also be added to seltzer water or your favorite tea. Refrigerate any leftover simple syrup for 2-3 weeks.

If time is of the essence, replace the simple syrup and seltzer with ginger ale!

DIRECTIONS

1. Gather all necessary equipment and ingredients. Prepare the fruit by peeling one orange and one lemon using a vegetable peeler to cut away strips of the outer rind of the fruit. Avoid going too deep and removing the pith (the white spongy substance between fruit and rind). Reserve peels for use in simple syrup. Juice the oranges and lemons and reserve for use during the drink assembly.
2. *Make the Simple Syrup:* Combine the sugar, water, chopped ginger, and orange and lemon peels in a medium saucepan. Bring the mixture to a simmer over medium heat, stirring occasionally. Once sugar has fully dissolved, reduce heat to low and simmer uncovered for 5 minutes. Allow syrup to cool to room temperature. Strain the cooled syrup and refrigerate until ready to use.
3. *For the Zero-Proof Cocktail Assembly:* Mix the reserved citrus juices with the balsamic and apple cider vinegar, and stir to combine. For each serving, add 2 ounces of the juice and vinegar mixture and 1 Tbsp of cooled simple syrup to an 8 oz. glass with ice. Top off with seltzer and stir briefly to combine. Garnish with cucumber slices and enjoy! (If making without the simple syrup, simply combine the citrus juice mixture with 6 oz. ginger ale)