19 Wing Comox

# Sparkling Cranberry Kombucha Mocktail

#### Servings: 4

#### Ingredients

- 1 inch slice fresh ginger, sliced
- 1 large sprig of rosemary
- ½ cup 100% cranberry juice
- 2 12oz bottles of Kombucha
- Fresh cranberries for garnish

#### Instructions

In a pitcher or quart-sized Mason jar, muddle sliced ginger and rosemary together. Add cranberry juice and Kombucha, stir gently to combine. Pour into 4 ice filled glasses (using a strainer if necessary), garnish with extra ginger and rosemary. Serve and Enjoy!





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# Valentine's Day Smoothie

# Servings: 2

#### Ingredients

- 1 ½ cup of milk of choice
- 1 ripe banana
- ½ cup frozen pomegranate seeds
- 1 cup frozen berries

#### Instructions

Add milk, frozen fruits, and banana to a blender. Blend until smoothie reaches your desired consistency. If it is too thin, add more fruit; if it is too thick, add more milk. Serve and Enjoy!





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# **Cheerful Chocolate Smoothie**

# Servings: 2 Ingredients

- 2 cups milk of choice
- ¼ avocado
- 2 tbsp unsweetened cocoa powder
- 1 tsp vanilla extract
- 4 to 6 pitted Medjool dates
- 4 to 6 ice cubes

#### Instructions

In a high-speed blender, combine the milk, avocado, cocoa powder, and vanilla; blend on high speed until smooth. Add pitted dates and ice. Blend again until smooth. Serve and Enjoy!





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# Creamy Almond Milk

## **Ingredients**

1 cup raw almonds, soaked overnight
4 cups cold water
Optional:
1 tsp vanilla extract
1 tbsp maple syrup, honey or 1-2 soaked dates
pinch of sea salt

### **Instructions**

Soak almonds overnight, then drain and rinse almonds. Blend almonds with water and additional add-ins. Strain almond meal through a nut-milk bag or cheesecloth. Sweeten to desired taste.

Serve and enjoy!





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# Citrus Rhubarb Cordial

### **Ingredients**

1¼ cups water
2 cups rhubarb, chopped
zest and juice 1 orange
zest and juice 1 lemon
1 slice fresh root ginger, peeled
maple syrup to taste
sparkling water

### **Instructions**

In a large saucepan add water, the zest and juice of the orange and lemon, along with the rhubarb and ginger. Cook mixture over medium heat until rhubarb is falling apart. Sweeten to taste with maple syrup. Pour mixture through sieve; store in refrigerator. Add approx. 2 tbsp of cordial per ½ cup sparkling water, or to taste.



Modified recipe from: bbcgoodfood.com



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# Refreshing Cucumber Lemonade

### **Ingredients**

1 large cucumber, cut into thick slices
2 cups water
½ cup liquid honey
juice of 7 lemons
3-4 cups water (sparkling or still)
lemon wedges (optional)

### **Instructions**

Add cucumber slices, water, honey and lemon juice to your blender. Blend until very smooth. Pour mixture into a large pitcher through a strainer to catch any pulp remains. Add sparkling water, along with some lemon and cucumber slices, and ice. Stir gently to combine. Serve with a few slices of lemon and enjoy!





September 2020 Recipe by: thebusybaker.com

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# Pumpkin Spice Latte

## **Ingredients**

8 oz brewed coffee ½ cup milk of choice 3 tbsp pumpkin puree ½ tsp pumpkin pie spice ½ tsp vanilla maple syrup to taste sprinkle of cinnamon

### **Instructions**

In a saucepan, mix together milk and pumpkin puree. Cook on medium heat until warm. Remove from heat, stir in vanilla, spices and maple syrup. Mix/froth using a milk frother, or blender. Pour coffee into a large mug, add the foamy milk mixture on top. Sprinkle with cinnamon, serve and enjoy!



<u>Tip:</u> Make your own pumpkin spice and save in a jar for quick access. Mix 2 tbsp cinnamon, 2 tsp ginger, 1 tsp cloves, 1 tsp nutmeg.



October 2020

Modified recipe from: eatingbirdfood.com

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# Delicious **Hot Chocolate**

## **Ingredients**

1½ cups milk of choice 4 tbsp cacao or cocoa powder 1 tbsp maple syrup ½ tsp cinnamon ¼ tsp vanilla optional: ¼ tsp nutmeg

### **Instructions**

In a small saucepan, over low heat, add milk, cocoa powder, maple syrup, cinnamon and vanilla. Whisk constantly until a thick chocolate mixture forms. Pour into your favourite mug, serve and enjoy!



Modified recipe from: foodbymars.com



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## **Ingredients**

14 cup milk of choice (coconut tastes delicious) 1/4 tsp sugar (to taste) 6 to 7 mint leaves 1 tsp lemon/lime juice ice cubes sparkling water pomegranate arils

#### **Instructions**

Fill a glass with lemon juice, sugar and mint leaves. Muddle it until the leaves are broken down. Fill the glass halfway with ice, then add milk. Top with sparkling water, extra mint leaves, and pomegranate arils to your liking. Serve and enjoy!

# **Festive** Mojito





December 2020

Modfied recipe from: cookingcarnival.com