



Yankee Doodle Candy Cocktail

Created by Natalie Bovis-Nelsen, *The Liquid Muse.com* for Frewines.com

- 1 package pop rocks
- 1 1/2 oz. mango juice
- 1 1/2 oz. pineapple juice
- 1/2 oz. lime juice
- 1/4 oz. grenadine
- 1 oz. Fre® Alcohol-Removed Brut sparkling wine

Rim the champagne flute with pop rocks. Set aside. Pour juices into an ice-filled cocktail shaker, shake vigorously, then gently strain into the champagne flute. Slowly add the Fre Brut so it doesn't fizz up over the rim of the glass. Last, slowly pour in the grenadine, allowing it to settle at the bottom of the glass, creating a layered effect.

Lighter Cocktails

If sparkling wine and/or light liqueurs are used or mixed, according to Fantiel Prosecco's Gianfranco Verga, they should be used in moderation and balanced out fresh fruits and fruit juices, as opposed to sugary or synthetic mixers.

Pink Icing

Created by Jonathan Pogash, *The Cocktail Guru* (featured at *Wedding Cakes & Cocktail Lunch*, *Tales of the Cocktail 2009*)

- 3 watermelon chunks
- .25 oz. fresh squeezed lemon juice
- .25 oz. simple syrup (equal parts sugar and water)
- .25 oz. Grand Marnier
- 1 drop orange flower water
- 3 oz. Fantinel Brut Rosé

Muddle the watermelon in the lemon, simple, Grand Marnier, and flower water in a mixing glass. Add ice and prosecco and stir briefly. Strain into a chilled flute glass. Top off with extra splash of prosecco. Garnish with a pink sugar flower rim.



Snowflake (The Sparkling Pomegranate)

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- 1 1/2 oz. pomegranate juice
- 1/4 oz. lemon juice
- 1/2 oz. simple syrup (or 1 teaspoon granulated sugar)
- 2 1/2 oz. Fre® alcohol-removed sparkling Brut

Rim champagne flute with sugar. Shake all ingredients, except Fre® Brut with ice. Gently strain into the sugar rimmed champagne flute. Slowly top with alcohol-removed sparkling wine.



Kids and teetotalers are thirsty too!

Demand for non-alcoholic cocktails and light-on-liquor cocktails, meanwhile, is something that captured the imagination of Natalie Bovis-Nelsen, (www.theliquidmuse.com), who has authored *Preggatinis™: Mixology for the Mom-To-Be* and the forthcoming *The Bubbly Bride: Your Ultimate Wedding Cocktail Guide*. "Offering a non-alcoholic alternative ensures that each person—teens under legal drinking age, elderly guests on medication, pregnant women and designated drivers—gets to be included in the fun," she says.

Blueberry Lemonade (non-alcoholic)

- 1 oz. freshly squeezed lemon juice • 8-10 blueberries • 1 oz. simple syrup • 4 oz. water

Finally, nothing personalizes a drink more than a garnish. However, you do not have to be a mixologist or "bar chef" to get that creative edge that will set your toasts apart from all others. Las Vegas-based Dress The Drink offers a swanky garnishing kit (MSRP \$49, available at www.dressthedrink.com), as well as SweetGlaze flowers and edible diamonds that elevate cocktails to ultimate luxuries. ■