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4 DELICIOUS MOCKTAIL RECIPES FOR HEALTHIER DRINKING

Bars across the country are mixing up delicious mocktails that taste just as good as the real thing. If you want to try your hand at non-alcoholic drinks at home, these four mocktail recipes are simple to make and impressive to serve.

Marquee Moon

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Healthy, seasonal food is always the star of the menu at The Fat Radish, and they always like to offer some non-alcoholic drink options, too. This wonderful mocktail mixes Seedlip Spice with a tea honey cordial, pear vinegar and CBD oil for a tasty drink that delivers all the relaxing vibes.

Ingredients:

- 2 oz. Seedlip Spice
- .75 oz. Red Rooibos Honey Cordial*
- 1 barspoon D'Anjou Pear Vinegar
- 10 ml. CBD Oil
- 1 inch piece of Honeycomb *(for Garnish)*

Preparation: *Add all ingredients to a mixing glass with ice. Stir until cold and strain into a Nick & Nora glass. Garnish with a piece of honeycomb.*

***Red Rooibos Honey Cordial**

Ingredients:

- 4 cups Strong Red Rooibos Tea
- 4 cups Honey

Preparation: *Add honey to the tea while it's still hot, and stir until it dissolves.*