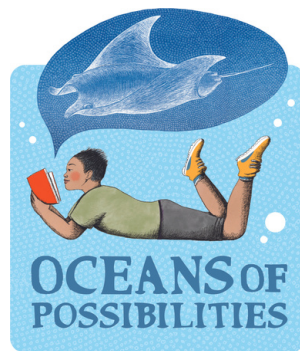


**ADULT
SUMMER
DISCOVERY
2022**

SUMMER MOCKTAILS



SIMPLE SYRUP

1. Boil 1 part sugar, 1 part water, & 1 part herbs/fruit until the sugar dissolves completely.
2. Strain out solids.

Store in the fridge for up to 6 weeks.

SHRUB (COLD METHOD)

1. Muddle 1 part sugar, 1 part vinegar, & 1 part fruit. You can try different combinations of vinegars and fruits!
2. Set out on the counter, covered loosely, for 3 days.
3. Cover tightly and place in fridge for 1 week.
4. Strain out solids.

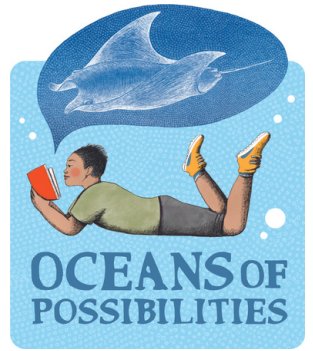
Store in the fridge for up to 6 months.



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SUMMER MOCKTAILS



FLAVOR IDEAS FOR SYRUP:

- Blueberry + mint
- Blueberry + lavender
- Orange + ginger
- Peach + ginger
- Strawberry + mint
- Cranberry + sage

FLAVOR IDEAS FOR SHRUB:

- Peach + apple cider vinegar
- Ginger + apple cider vinegar
- Strawberry + red wine vinegar
- Raspberry + red wine vinegar
- Blueberry + white vinegar
- Strawberry + balsamic vinegar
- Orange + Champagne vinegar
- Lemon + lime + Champagne vinegar



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