Zero-proof drinks

Mocktails with Character

Bright, bitter, herbal, and savory glasses without alcohol

Three featured recipes from this collection

PUBLIC SAMPLE - 2 RECIPES

The complete edition has 12 recipes. This sample contains the first two.

Development edition 1.2.0 - recipes not kitchen tested.

Junction Table by CrownThrive, LLC

AI-generated realistic food artwork; not a photograph or tested result.

Contents

PUBLIC SAMPLE - this file includes two recipes, not the complete twelve-recipe cookbook. The full edition adds the remaining ten recipes, techniques, menus, shopping list, and planning pages.

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Make this kitchen yours

Character comes from balance: a bitter citrus edge, a restrained herb, a little roasted fruit, or a savory finish. These twelve alcohol-free drinks use familiar ingredients and deliberate ratios. Choose one still drink and one sparkling drink for a small gathering, then chill the bases before guests arrive. Tea recipes identify caffeine; there is no fermentation or alcohol-based bitters here. The two menus help you organize ingredients, with a complete shopping list for the first menu. The savory tomato glass works especially well with snacks, while the fruit drinks can stand beside dessert or a simple bowl of salted nuts.

Recipe development edition 1.2.0 - October 30, 2026. Original editorial recipes; not kitchen tested. Timing is an estimate. Check appliance instructions, package directions and safe internal temperatures. No nutrition or medical benefit is claimed. Allergen notes are ingredient based and do not certify freedom from cross contact. Check every label and substitution.

Original development edition; recipes have not been kitchen-tested and no nutrition analysis is claimed. Prep times are active work; cooling, chilling, steeping rests, and freezing may require additional time as directed.

AI-generated photorealistic culinary artwork interprets the listed recipes. These are not documentary photographs, kitchen-test evidence, or a guarantee of finished appearance. Follow the measured recipe and safety checks.

Food safety and ingredient labels

Use a food thermometer: poultry 165°F; ground beef, pork and lamb 160°F; whole beef, pork and lamb cuts 145°F followed by a 3 minute rest; fish 145°F. Reheat leftovers to 165°F. Keep the refrigerator at 40°F or below. Refrigerate perishables in shallow containers within 2 hours, or 1 hour above 90°F. Most cooked leftovers keep 3 to 4 days; follow a shorter recipe limit. Thaw in the refrigerator, cold water or microwave, never on the counter. A freezer keeps food cold; it does not sterilize it. Wash produce under running water and keep raw meat and its tools away from ready to eat food.

Use standard US cups and spoons unless a weight is given. Oven temperatures are Fahrenheit. One tablespoon equals 3 teaspoons; one US cup equals 16 tablespoons. Spoon flour into a cup and level it.

These are original development recipes, not kitchen-tested; no nutrition figures are claimed. Use pasteurized milk and juice. For guests at higher risk of foodborne illness, choose pasteurized juice instead of freshly squeezed juice. Wash produce under running water. Frozen fruit is not made safe by freezing: use ready-to-eat fruit, or cook it as its package directs and chill before blending. Refrigerate prepared drinks at 40°F or below within two hours, and use within one to two days.

Grapefruit Basil Vinegar Fizz - AI-generated realistic food artwork, not a photograph or tested result.

Grapefruit Basil Vinegar Fizz

2 drinks | Prep: 10 minutes | Cook: 0 minutes

Ingredients

- 1 cup pasteurized grapefruit juice
- 8 fresh basil leaves, washed
- 2 teaspoons granulated sugar
- 2 teaspoons apple cider vinegar
- 1 cup chilled sparkling water
- 1 cup ice

Method

1. Press basil with sugar in a small bowl using the back of a spoon; stop when the leaves smell fragrant.

2. Stir in grapefruit juice and vinegar until the sugar dissolves, then strain into a measuring jug, pressing the leaves lightly.

3. Divide ice between two tall glasses. Pour half the strained base into each and top each with 1/2 cup sparkling water. Fold once with a spoon.

Cook's tip

Use a mild vinegar; its purpose is a bright finish, not a sharp pickle flavor.

Substitution

Replace grapefruit juice with pasteurized orange juice; omit vinegar if the juice tastes very tart.

Storage

Serve promptly. Refrigerate covered at 40°F or below within 2 hours (1 hour above 90°F); use within 1 day. Add fresh ice and carbonation only at service.

Ingredient allergen notes

No major allergens identified in the listed ingredients. Check labels and cross contact.

Roasted Pineapple Ginger Fizz

2 drinks | Prep: 12 minutes | Cook: 15 minutes

Ingredients

- 1 cup pineapple chunks
- 1 teaspoon finely grated peeled ginger
- 2 teaspoons brown sugar
- 2 tablespoons pasteurized lime juice
- 1/2 cup cold water
- 1 cup chilled sparkling water
- 1 cup ice

Method

1. Heat the oven to 425°F. Spread pineapple on a small lined tray, sprinkle with brown sugar, and roast for 15 minutes, until the edges color.

2. Cool pineapple promptly in a shallow dish. Blend with ginger, lime juice, and cold water until smooth; strain if you prefer a lighter texture.

3. Fill two glasses with ice. Divide pineapple base between them and add 1/2 cup sparkling water to each, stirring gently before serving.

Cook's tip

Let roasted fruit cool before blending; never seal steaming ingredients in a blender.

Substitution

Use canned pineapple in juice, drained, and roast as directed instead of fresh pineapple.

Storage

Serve promptly. Refrigerate covered at 40°F or below within 2 hours (1 hour above 90°F); use within 1 day. Add fresh ice and carbonation only at service.

Ingredient allergen notes

No major allergens identified in the listed ingredients. Check labels and cross contact.

Edition, use and support

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Safety references

FoodSafety.gov • safe cooking temperatures

https://www.foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures

USDA FSIS • leftovers and food safety

https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety

Sources checked October 4, 2026. Original recipes are separate from these safety references.

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Give every alcohol-free glass a point of view.

Build a drink table with more than one kind of refreshment. Mocktails with Character brings together twelve alcohol-free glasses that range from tart grapefruit and gently pressed basil to peach with black tea and a savory tomato sipper. Measured juice, water, sweetener, and acidity help you follow each drink's balance, while short infusions, roasting, blending, and straining create different textures. Choose a still option beside a sparkling one, chill the bases ahead, and add bubbles when guests are ready. Two gathering menus and a shopping list for the first menu turn the collection into a practical starting point for a small occasion.

- Press basil gently and strain the base for Grapefruit Basil Vinegar Fizz.
- Steep black tea for four minutes, then blend and strain Peach Black Tea Sour.
- Use a measuring jug and whisk to combine Carrot Ginger Lime Refresher.

PUBLIC SAMPLE: two recipes only; the full edition has twelve.

Carrot Ginger Lime Refresher

AI-generated realistic food artwork

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