

Zero-proof celebration

Zero Proof Celebration

A festive table with no alcohol in the glass



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

Celebration comes from thoughtful presentation and a drink worth sipping. A grape ice cube, a soft cream swirl, a sorbet float, or a fragrant warm punch can give guests a sense of occasion without alcohol. This collection uses food-grade, alcohol-free flavorings and commercial nonalcoholic mixers only; no alcohol-based bitters or homemade fermentation is required. Label dairy, sesame, coconut, and any herbal ingredients clearly, and ask guests about preferences before pouring. Prepare chilled bases in small covered containers, then finish sparkling or frozen drinks at the table just before service. Chilled glasses and clean spoons make the finishing touches feel intentional.

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.



White Grape Citrus Ice Bowl - AI-generated realistic food artwork, not a photograph or tested result.

White Grape Citrus Ice Bowl

4 glasses | Prep: 15 minutes | Cook: 0 minutes

Ingredients

- 2 cups pasteurized white grape juice
- 1/4 cup pasteurized lemon juice
- 1/2 cup seedless grapes, washed and halved
- 1 cup water
- 1 cup chilled sparkling water

Method

1. Arrange halved grapes in a clean ice-cube tray, fill with the measured water, and freeze until solid, about 4 hours; freezing time is additional to active prep.
2. Combine grape juice and lemon juice in a chilled pitcher. Divide frozen grape cubes between four glasses, using a clean scoop or spoon.
3. Pour the juice base evenly into glasses and top each with 1/4 cup sparkling water. Fold gently once and serve promptly; use a spoon for thawed grape pieces.

Cook's tip

Frozen grapes are decorative ice ingredients, not a safety treatment; wash them before cutting and freezing.

Substitution

Replace grapes with 1/2 cup washed fresh blueberries and freeze in water the same way.

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.

Saffron Apricot Celebration Cups

4 small glasses | Prep: 12 minutes | Cook: 5 minutes

Ingredients

- 1 1/2 cups pasteurized apricot nectar
- 1/8 teaspoon saffron threads
- 1/2 cup water
- 2 tablespoons pasteurized lemon juice
- 1 tablespoon granulated sugar
- 1 cup ice

Method

1. Bring water and sugar to a gentle simmer, stirring until sugar dissolves. Remove from heat, add saffron, and steep for 5 minutes.
2. Cool saffron syrup promptly in a shallow container, then whisk it into apricot nectar and lemon juice. Refrigerate until cold.
3. Divide ice between four small glasses and pour the nectar mixture evenly. Serve promptly, stirring the pitcher before each pour because apricot pulp can settle.

Cook's tip

Use a small measured pinch of saffron; too much can obscure the fruit and introduce a bitter edge.

Substitution

Replace saffron with 1/8 teaspoon ground cardamom, whisking and straining the syrup before chilling.

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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Make a little ceremony in an alcohol-free glass.

Zero Proof Celebration gives a gathering its own finishing touches: grapes frozen into water cubes, a loose cream swirl, roasted fruit blended into slush, or a warm spiced cup. These twelve alcohol-free recipes use measured fruit, milk, tea, sparkling water, and clearly specified flavorings to create different colors and textures. Prepare the bases first, keep them chilled, and finish frozen or sparkling drinks when guests are ready. The grape citrus glass, cherry cocoa swirl, and persimmon cinnamon milk each offer a different mood. Ingredient notes, substitutions, two menus, and a first-menu shopping list make it easier to plan a small celebratory selection.

- Freeze halved grapes into measured water cubes for White Grape Citrus Ice Bowl.
- Make strained cherry syrup and hand-whisk a loose cream topping for Cherry Cocoa Cream Swirl.
- Simmer Fuyu persimmons, cool before blending, and warm gently for Persimmon Cinnamon Milk.

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



Persimmon Cinnamon Milk

AI-generated realistic food artwork