



Pina colada

Tropicana



Mojito

Raspberry daiquiri

Shake it up

This is the time of year to enjoy the company of friends and delicious, tempting cocktails made from fabulous Original Juice Co. juices



Apple, peach & apricot spritzer

Apple & guava cosmopolitan



Three fruit iced tea

Grapefruit spritzer

Mojito

MAKES 6 PREPARATION 5 MINUTES



¼ cup brown sugar
12 sprigs fresh mint
3 limes, quartered, thinly sliced
1½ cups chilled ORIGINAL JUICE CO. Grapefruit juice
1 cup white rum
1 cup crushed ice
soda water, chilled, to serve

1. Divide the sugar and half the mint between serving glasses. Use a fork to crush the mint into the sugar (see tip).
2. Fill each glass with an even

amount of lime wedges and remaining mint leaves.
3. Combine the juice and rum in a large jug. Pour evenly into glasses. Add ice and top up with soda water to serve.

TOP TIP
■ If liked, use a muddler (usually wooden) to do this.



Raspberry daiquiri

MAKES 6 PREPARATION 5 MINUTES

2 cups ice
1½ cups chilled ORIGINAL JUICE CO. Apple & Forest Fruits juice
150g frozen raspberries
¾ cup white rum
juice 2 limes

1. Place all ingredients into a food processor or blender. Process until well blended.

2. Pour into chilled cocktail glasses to serve.

TOP TIP
■ Use fresh raspberries or strawberries, if liked.



Grapefruit spritzer

MAKES 6 PREPARATION 5 MINUTES



½ cup chilled ORIGINAL JUICE CO. Grapefruit juice
ice
2 lemons, thinly sliced
2 limes, thinly sliced
4 cups lemonade
8 drops Angostura bitters

1. Divide juice between six tall glasses. Add the ice and lemon and lime slices.

2. Top with lemonade. Add a few drops of bitters and serve.

TOP TIP
■ Purchase ice from the supermarket or bottle shop, or plan ahead and make lots at home to have on hand in the freezer.



Three fruit iced tea

SERVES 8-12 PREPARATION 5 MINUTES

1 litre boiling water
4 tea bags
¼ cup caster sugar
juice 2 lemons
2 lemons, thinly sliced
3 cups chilled ORIGINAL JUICE CO. Apple, Peach & Apricot nectar
ice to serve

1. In a large bowl, combine boiling water and tea bags. Set aside for two minutes. Discard tea bags.
2. Add sugar, stirring until dissolved.

Allow to cool.
3. Stir in lemon juice and half the lemon slices. Chill overnight.
4. When ready to serve, stir in nectar and remaining lemon slices. Serve over ice.

TOP TIP
■ We used black tea, but you can use any flavour you prefer.



Pina colada

MAKES 6 PREPARATION 5 MINUTES



2 cups crushed ice
1½ cups chilled ORIGINAL JUICE CO. Apple & Kiwi Fruit juice
1 cup coconut milk
¼ cup Malibu coconut liqueur
¼ cup Midori liqueur
¼ cup fresh lime juice
pineapple wedges to serve

1. Place ice, juice, coconut milk, Malibu, Midori and lime juice in a blender or food processor. Blend

until combined.
2. Pour between tall glasses to serve. Garnish with a pineapple wedge.

TOP TIP
■ Lemon juice can be substituted for lime if required – or use half and half when limes are expensive.



Tropicana

MAKES 4 PREPARATION 5 MINUTES

2 cups chilled ORIGINAL JUICE CO. Apple, Peach & Apricot nectar
2 cups chilled ORIGINAL JUICE CO. Grapefruit juice
pulp 4 passionfruit
crushed ice
½ cup mint leaves

1. In a large jug, combine juices and passionfruit pulp. Place crushed ice into serving glasses.
2. Top with an even amount of juice mixture and mint.

TOP TIPS
■ If preferred, use a 170g can of passionfruit pulp.
■ Use 4 cups of ORIGINAL JUICE CO. Apple, Peach & Apricot nectar if preferred.



Apple, peach & apricot spritzer

MAKES 6 PREPARATION 5 MINUTES



750ml bottle sparkling wine
2 peaches, peeled, stoned, pureed
2 apricots, peeled, stoned, pureed
1 cup chilled ORIGINAL JUICE CO. Apple, Peach & Apricot nectar
6 sugar cubes

1. Combine wine, puree and nectar in a large jug.
2. Pour wine into flutes. Top with a sugar cube.

TOP TIP
■ Puree fruit in a food processor or use a hand blender.



Apple & guava cosmopolitan

MAKES 6 PREPARATION 5 MINUTES

6 cups ice cubes
1½ cups watermelon puree (see tip)
1½ cups chilled ORIGINAL JUICE CO. Apple Guava juice
180ml vodka
juice 3 limes

1. For each cocktail, place 1 cup ice, ¼ cup each watermelon puree and juice, 30ml vodka, and juice of ½ lime into a cocktail shaker and shake well.

2. Pour into cocktail glasses and serve. Repeat for each cosmopolitan with remaining ingredients.

TOP TIP
■ Puree watermelon flesh in a food processor.

