

Have A Plant® Cook Along: Holiday Happy Hour

December 8, 6:00 pm EST

With Mandy Enright, MS, RDN, RYT

Sponsored by [Wonderful® Seedless Lemons](#)

Shopping List

- Wonderful® Seedless Lemons
- Jalapeño slices
- Fresh or frozen cranberries
- 1 15-oz. can sliced peaches in light syrup
- Maple syrup
- 1 egg or liquid egg whites
- 2 oz. Rye (or bourbon)
- 2 oz. Tequila
- Champagne or sparkling wine
- Lemon-lime soda
- Sugar

Optional:

- Fresh rosemary
- Fresh thyme
- Tajin seasoning blend (or chili powder)
- Kosher salt

LEMON MAPLE SOUR

Serves 1

Sweet, sour, and a little spice, this cocktail is everything nice. No seeds make juicing the lemon for this beverage a breeze.

Juice of 1 Wonderful Seedless Lemon®
¾ ounce maple syrup
1 egg white
2 ounces rye (or bourbon)
Sprig of rosemary and lemon twist, for garnish

Combine the lemon juice, maple syrup, egg white, and rye in a cocktail shaker. Dry shake for 15 seconds (no ice). Add ice to the shaker and shake for another 15 seconds. Strain the cocktail into a coupe glass. Alternatively, serve in a rocks glass over ice. Garnish with a sprig of rosemary and twist of lemon.

MAKE IT A MOCKTAIL:

Follow the instructions above, except omit the liquor. After shaking for a second time with ice and straining the liquid into a glass, top it off with *2 ounces of ginger ale*.

LEMON CRANBERRY JALAPEÑO MARGOJITO

Serves 1

If a margarita and a mojito had a baby made with lemon instead of lime, you'd get this sweet and spicy cocktail creation. Seedless lemons are perfect for muddling because there's no seeds to worry about.

Spicy Salt Rim (optional):

- 1 teaspoon lemon zest
- 1 teaspoon Tajin seasoning blend (or chili powder)
- 1 tablespoon kosher salt

- ½ Wonderful Seedless Lemon, quartered
- 3-4 fresh or frozen cranberries
- 1-2 slices jalapeño
- 1 tsp sugar
- 2 ounces tequila
- Lemon-lime soda
- Lemon wheel, jalapeño slice, and cranberry, for garnish

If rimming the glass, combine the lemon zest, Tajin seasoning, and salt on a small plate. Run a lemon wedge around the opening of a Collins glass, then dip the glass in the salt blend to coat the rim. Add ice and set the prepped glass aside while creating the cocktail.

Combine the lemon, cranberries, jalapeño, and sugar in a cocktail shaker. Muddle to gently crush the fruit and release the juices. Add the tequila and ice to the cocktail shaker and shake for 15 seconds. Strain into an ice-filled Collins glass, then top off with lemon-lime soda. Garnish with a lemon wheel, jalapeño slice, and cranberry on a toothpick.

MAKE IT A MOCKTAIL:

Follow the instructions above, except *double the lemon and cranberries* and omit the liquor. Top off the lemon, cranberry, and jalapeño mixture with lemon-lime soda.

LEMON PEACH GRANITA WITH CHAMPAGNE

Serves 8

Granita is an Italian frozen treat made from fruit, sugar, and water. It is like Italian ice, but with a coarser texture due to large crystals. Using the syrup from canned fruit eliminates the need to create simple syrup in this recipe, while seedless lemons are a dream to prep. Granita is delicious on its own, but serving it topped with champagne will up your brunch beverage game.

1 cup Wonderful Seedless Lemon wedges, peel and pith removed (about 6-8 lemons)

1 15-ounce can sliced peaches in light syrup, drained and syrup reserved

¼ cup reserved peach syrup

½ teaspoon fresh thyme (optional)

Champagne or any sparkling wine

Lemon slice, for garnish

- 1) To prepare the lemons, slice off the ends using a sharp knife, then carefully slice the peel away to remove the pith (see Note). Using the tip of a paring knife, carefully cut along the walls to separate the wedges from the membrane.
- 2) In a blender or food processor, combine the lemon wedges, peaches, peach syrup, and thyme. Pureé to combine. Pour the mixture into a square or round metal cake pan and place in the freezer.
- 3) Let the mixture freeze for 30 minutes, then use a fork to scrape the granita from the pan and place back in the freezer. The edges will freeze first. Repeat this step every 30 minutes over the course of 4 hours until a dry, flaky texture is achieved. Store the finished granita in an airtight container and keep in the freezer up to 5 days.
- 4) When ready to serve, place a scoop of granita into champagne flutes or stemless wine glasses and top with champagne. Place a lemon slice on the glass for garnish.

MAKE IT A MOCKTAIL:

Use *seltzer or club soda* in place of the champagne.

NOTE: Use the discarded lemon peel to create candied lemon peels to be used as garnish.