**Have A Plant® Cook Along: Rock The Cocktails**

**November 14th at 5:00 pm EST**

**With Nicole Rodriguez, RDN**

Sponsored by Juice Products Association

**Shopping List**

* 100% apple juice
* 100% cranberry juice
* 100% grape juice
* Lime juice
* Lemon juice
* Mandarin orange
* Red apple
* Dried chili de arbol
* 10 sprigs of rosemary
* Ground cinnamon
* Dry prosecco
* Vodka
* White tequila
* Triple sec
* Bourbon
* Seltzer (preferably apple-flavored)
* Kombucha (preferably apple-flavored)
* Granulated sugar
* Coarse sugar

**Toast To The Big Apple**

**Ingredients**

* 100% apple juice
* Dry prosecco
* Vodka
* Seltzer (preferably apple-flavored)
* Kombucha (preferably apple-flavored)
* Granulated sugar
* Ground cinnamon (combine with sugar for rimming glasses)
* Thinly-sliced red apple

**Instructions**

**For a light version**: Combine equal parts apple juice and prosecco for an adult twist on sparkling cider. May be served in champagne flute or as pictured in cinnamon-sugar rimmed rocks glass. Garnish with apple slice.

**For a harder version**: Prepare rocks glass with cinnamon-sugar rim and fill with ice. Fill with equal parts apple juice and vodka, leaving room for a prosecco float. Garnish with apple slice.

**For the non-alcoholic version**: Prepare rocks glass with cinnamon-sugar rim and fill with ice. Fill with equal parts apple juice, kombucha, and seltzer. Garnish  
with apple slice.

**Rosemary-Grape ‘Rita**

**Ingredients**

* 2 cups 100% grape juice
* 10 sprigs of rosemary
* 3 ounces white tequila
* 1 ounce triple sec
* 4 tsp. Lime juice
* Coarse sugar

**Instructions**

1. Make the rosemary-grape syrup. Combine grape juice and 6 sprigs of rosemary in heavy saucepan over medium heat until reduced into a thick syrup, about twenty minutes. Remove from heat and allow to cool completely. Strain the cooled mixture into glass container and discard rosemary. Syrup can be prepared ahead of time and stored in the refrigerator.
2. Prepare your glasses. Combine sugar and two 2 sprigs of rosemary in shallow bowl, rubbing rosemary into sugar to release oil, about two minutes. Discard rosemary sprigs. Prepare two rocks glasses by moistening rims with lime wedges and dip into rosemary sugar.
3. Prepare your cocktail. Fill shaker with ice, and add 4 oz. prepared grape syrup, tequila, triple sec, and lime juice. Shake well and divide mixture and ice into the two prepared glasses. Alternatively, this cocktail can be served straight up. Garnish each cocktail with remaining sprigs of rosemary.

**Chili-Cranberry New-Fashioned**

**Ingredients**

* 1 cup sugar
* 1 cup water
* Peel of mandarin orange, in pieces
* 10 dried chili de arbol, 8 split in half lengthwise
* 3 ounces bourbon
* 4 ounces 100% cranberry juice
* 1 tsp. Lemon juice

**Instructions**

1. Make the spicy orange simple syrup. Combine sugar, water, chilis de arbol, and orange peel in heavy saucepan over medium heat. Reduce until syrup is thick and amber in color. Strain into glass container, reserving two pieces of orange peel and whole chilis de arbol. Discard remaining chilis. Allow syrup to cool completely. Syrup can be prepared ahead of time and stored in the refrigerator.
2. Prepare your cocktail. Fill shaker with ice, and combine 1.5 ounces prepared syrup with remaining ingredients. Shake well and divide ice and mixture evenly into two rocks glasses, or serve straight up in martini glasses.
3. Garnish your glasses. Top glasses with reserved “candied” orange peel and chili de arbol, both of which are edible. Be warned: the chili is spicy!