



think pink drinks

The lazy, hazy days of summer are upon us once again, so beat the heat and quench your thirst with these frosty summertime drinks. Quick to make, colorful and full of fruit goodness, these tasty mocktails will help keep your family cool in the summer sun. Try serving these drinks in festive glasses and add a paper umbrella for a fun island treat. Also, all of these beverages can be spiced up with alcohol like vodka, rum or gin, transforming them into refreshing adult cocktails. Here's to summer!

Cos-Mocktail Spritzer

Prep: 10 minutes • Makes: about 5 cups

- 4 limes
- 2 medium juice oranges
- 12 ounces (1½ cups) refrigerated lemonade, divided
- 4 ounces (½ cup) Schnucks cranberry juice cocktail, chilled, divided
- crushed ice or ice cubes
- 16 ounces (2 cups) Schnucks Super Up lemon lime soda

1. From 3 limes, squeeze ½ cup juice into small pitcher; thinly slice remaining lime. From oranges, squeeze ¾ cup juice. Into pitcher with lime juice, stir in orange juice, lemonade and cranberry juice.

2. Fill glasses with ice, then fill glasses half-full with lemonade mixture. Top with lemon lime soda and garnish with lime slices to serve.

Each cup: about 96 calories, 0 g total fat, 0 mg cholesterol, 13 mg sodium, 25 g carbohydrate, 0 g fiber, 0 g protein

Strawberry Colada

Prep: 10 minutes • Makes: about 8 cups

- 1 package (16 ounces) Driscoll's® fresh strawberries
- 16 ounces (2 cups) Schnucks unsweetened pineapple juice, chilled
- 6 ounces (about ¾ cup) cream of coconut
- 3 cups ice cubes

1. Hull and quarter enough strawberries to yield 2 cups (about 12 ounces); reserve remaining strawberries for garnish.

2. In blender, add half of quartered strawberries, 1 cup pineapple juice and ½ cup cream of coconut; purée until strawberries are finely chopped. Add half of ice and blend until smooth. Pour into tall glasses and garnish with whole strawberries. Repeat with remaining ingredients.

Each cup: about 124 calories, 4 g total fat (3 g saturated), 0 mg cholesterol, 11 mg sodium, 24 g carbohydrate, 1 g fiber, 1 g protein

> Cook's Wisdom

Cream of coconut, a smooth, thick liquid made from coconuts and sugar, is located in the baking aisle and/or Liquor department. Do not confuse it with unsweetened coconut milk which is used in savory recipes and found with Asian ingredients in the aisle with international foods.

Watermelon Chill

Prep: 15 minutes • Makes: about 6½ cups

- 3 pounds seedless watermelon (rind and any seeds removed), cut into 1-inch chunks (about 4 cups packed) plus small watermelon wedges for garnish (optional)
- 1 package (6 ounces) frozen limeade concentrate
- 2 ounces (4 tablespoons) grenadine syrup
- 4 cups ice cubes
- 1 lime, thinly sliced (optional)

1. In blender, combine half of watermelon with limeade concentrate and grenadine; purée until smooth. Add remaining watermelon and purée until smooth. If not serving right away, cover and refrigerate up to 1 day ahead.

2. In 2 batches, in blender, add half of watermelon mixture and 2 cups ice; blend until smooth and no chunks of ice remain. Pour into tall glasses; garnish with watermelon wedge or lime slice, if desired.

Each cup: about 111 calories, 0 g total fat, 0 mg cholesterol, 8 mg sodium, 28 g carbohydrate, 1 g fiber, 1 g protein