Summer Drink Stand

Don’t let the heat of summer get you down. Stay cool and refreshed with these perfect and unique summer drinks. You’ll want it to be summer year-round once you start making these delicious beverages a part of your summers.
Part I: Smoothies and Shakes

Our Favorite Smoothie Recipes

Scarlet Sunrise
- 2 cups fresh watermelon without seeds
- 12 large strawberries, frozen
- 2 large scoops peach yogurt or peach ice cream

Pink Strawberry Pajamas
- 2 large bananas
- 10 large strawberries, frozen
- 1 cup coconut milk
- 2 large scoops vanilla frozen yogurt

Kong Goes Bananas
- 2 large bananas
- 1/4 teaspoon nutmeg
- 1/2 teaspoon almond extract
- 2 large scoops vanilla yogurt

Smoothies are often made with ice cubes and frozen juice. We prefer frozen yogurt or a scoop of ice cream. This makes them rich and creamy. They are still good for you, loaded up with fresh or frozen fruit, and they are so refreshing and yummy.

We love smoothies. When it’s hot in the summertime, nothing seems more refreshing and so easy. We just load the ingredients into the blender, grind away, and we have a smoothie.

And we don’t feel quite so guilty slurping a smoothie as a shake. First, we replace most or all of the ice cream with ice cubes. Second, we usually use whole fruit instead of syrup or juice. The result is a drink with less fat, fewer calories, and more fiber (from the fruit) and just as refreshing.

Enter the banana. A banana gives a smoothie the velvety richness of ice cream without the fat and calories. Bananas add fiber, vitamins, and minerals that ice cream doesn’t. We love adding bananas to our smoothies. (Besides, it’s a great way to use up those bananas before they get too ripe.)

Smoothie Directions

Put the ingredients in a blender and blend until smooth. Add milk or ice for the right consistency, if required. Each of the following smoothie recipes makes 1-3 smoothies.

Summer Beverage Ideas

In the heat of the summer, it’s important to drink plenty of liquids. That’s especially so for children as they play in the sun. Here are some ideas:

- Puree fruits and freeze them into ice cubes. Use the ice cubes in lemonade or other drinks. Peaches, raspberries, and cherries work well. Strain the fruit puree before freezing to make it smooth.
- If you don’t want to go to the work of pureeing and straining fruit, use a fruit pancake syrup. We made ice cubes from blueberry syrup and used them in lemonade. Dilute the syrup with two parts water for one part syrup before freezing the ice cubes. Other syrup choices include boysenberry, cherry, raspberry, peach, and strawberry.
- Add pancake syrup to your lemonade to make cherry lemonade, strawberry lemonade, and so forth.
- Add fruit juices or fruit syrup to soda water.
- Add fruit juices or fruit syrup to lemonade.

These are just a few ideas to get you started, but keep reading and you’ll learn about and get recipes for smoothies, shakes, limeades, Italian sodas and more!
Raspberry Lemon Cupshakes

Ingredients
- vanilla baby cakes mix or other vanilla cake mix or recipe
- raspberry filling
- lemon frosting (recipe below)
- 1/4 cup milk
- 1 1/2 cups vanilla ice cream

Directions
1. Create the cupcakes according to the package or recipe directions.
2. Once the cupcakes are cooled, fill them with raspberry filling.
3. Cut one cupcake into fourths and lightly blend pieces into the milkshake.

Baker’s Note: If you like a more chunky shake, simply mash the cupcake into the shake with a spoon or fork.

Lemon Frosting
- 1 cup butter
- 2-1/2 cups powdered sugar
- 1 teaspoon lemon flavor
- 2-4 tablespoons heavy cream
- 1 drop yellow food coloring

Directions
1. Using a mixer, cream the butter and sugar together.
2. Add the flavor, coloring, and heavy cream. Continue mixing until blended thoroughly.

Part II: Lemonades and Limeades

Cherry Lime Rickey

Ingredients
- maraschino cherries (and juice)
- 2 cups sugar
- 1/2 cup water
- 4 limes (juice and zest from 3 limes, plus one more lime for garnish)
- 4 teaspoons grated lime zest
- club soda, chilled
- Ice

Directions
1. Separate the cherries from its juice and heat just the juice, sugar, and water in a saucepan over medium heat for about five minutes. Stir in the lime juice and zest. Simmer until mixture is slightly thickened, about five minutes.
2. Pour the mixture through a fine-mesh strainer set over a bowl, pressing on solids to extract the liquid. You should end up with about 2-1/2 cups syrup. Discard the solids. Refrigerate the syrup until completely cool, at least 30 minutes or up to 1 week. To serve, combine each serving with 3/4 cup club soda and 3 Tablespoons syrup in tall, ice-filled glasses.
3. Garnish with cherries and lime slices. Yield: 13 servings

Lavender Lemonade

Ingredients
- 1 tray ice cubes
- 1/4 cup dried lavender
- 2 cups boiling water
- 9 lemons
- 6 cups cold water or to taste

Directions
1. Place ice cubes into a pitcher. Place the lavender into a bowl, and pour boiling water over it. Allow to steep for about 10 minutes, then strain out the lavender with a fine-mesh strainer and discard. Stir the sugar into the hot lavender water, then pour it into the pitcher.
2. Squeeze the juice from the lemons into the pitcher. Top off the pitcher with cold water, and stir. Adjust lemon juice or sugar if desired. Yield: 6-7 servings
When we were kids, we made homemade root beer with yeast. The yeast created the carbon dioxide bubbles in the beverage. There is an easier way—dry ice, which you can buy at many grocery stores. With dry ice, you can carbonate:

- Juice beverages made with frozen fruit juice concentrates.
- Kool-Aid® and other beverages (not unlike many commercial soda pops).
- Fresh fruit beverages like lemonade, limeade, and strawberry lemonade.
- Beverages made with syrups. We carry both Torani syrups and snow cone syrups.

It’s fun to make homemade soda pop! Soda pop is just carbonated punch but you can do better than that. Try carbonating your favorite lemonade or frozen fruit juice concentrate.

To carbonate your beverage, place one to two pounds dry ice for every one gallon of beverage, directly into the liquid. It is better if the dry ice is broken into several pieces, we use a meat hammer.

Lightly cover your container with a lid or cover that can be easily pushed off be any pressure building in your vessel. (We use an Igloo brand 5-gallon beverage container with a push on/off lid and push the lid only part way down). Allow the dry ice to dissolve to carbonate your beverage.

**Tips**

- You may need to stir your beverage two or three times during carbonation. Blocks of dry ice may freeze to the bottom of the container.

**Ingredients**

- 1/2 cup fresh lemon juice (juice from about two lemons)
- 1/2 cup granulated sugar
- 2 cups strawberries
- a few drops red food coloring

**Directions**

1. Puree the lemon juice, sugar, and strawberries together in a blender or food processor. Add the food coloring.

2. Add the ice cubes one at a time and process until smooth. (If you are using a blender, you can remove the round handle from the lid and drop the ice cubes in the blender one at a time.)

*Continue adding ice cubes until the mixture is diluted to the desired taste. Add more sugar for a sweeter drink.*

*Baker’s note: If you add enough ice you will have a slush. If you desire a more frozen beverage, place the blender jar in the freezer and in a half hour, scrape the forming crystals from the sides. Repeat if desired.*

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**Part III: Sodas and Floats**

**How to Make Homemade Soda Pop**

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**Tips**

- The beverage may freeze around a single block of dry ice and greatly slow carbonation. It is better to have several smaller pieces of dry ice in the beverage.
- Once carbonation is nearly complete and the dry ice dissolved, tightly close your container to retain carbonation. If your container is nearly full and with a tight lid, your beverage will remain carbonated overnight.
- You can add more dry ice to increase carbonation.
- To carbonate a single glass, Simply add a couple chunks of dry ice—with tongs, don’t touch them—to your glass of beverage. Let the dry ice dissolve completely before drinking.
- Do not leave your glass unattended while the dry ice melts. A child could pick up the glass, try to drink from it, and seriously burn his or her mouth or lips.
Part IV: Other Summer Drinks

Fireworks in a Cup

Ginger Peach Mocktail

This is the perfect blend of flavors and the ginger adds a nice zing that is balanced with the sweet taste of peach flavor.

**Ingredients**
- 2 cups water
- 1 cup sugar
- ½ cup ginger, peeled and grated
- club soda
- Torani Peach Syrup
- Peach for garnish (optional)
- Ice (optional)

**Directions**
1. In a medium saucepan combine the water, sugar and ginger. Bring the mixture to a boil and then remove the pot from the heat. Allow to cool to room temperature.
2. Strain the liquid to remove the pieces of ginger. Chill the mixture.
3. For each drink serving, pour ¼ cup of the ginger syrup created above, 8 oz of club soda and ¼ cup of the peach syrup. Garnish the glass with a slice of peach. Yield: 6-8 drinks

Sparkling Huckleberry Lemon Drink

Huckleberry flavor is excellent paired with fresh lemon. Kelli, our test kitchen cook, picked the huckleberries you see in the picture in the mountains and they were a great addition to the drink.

**Ingredients**
- 1-½ cups lemon-lime soda
- 1-½ Tablespoons freshly squeezed lemon juice
- ¼ cup Torani Huckleberry Syrup
- Fresh lemon and huckleberries for garnish

**Directions**
1. In each serving glass, add 1-½ Tablespoons freshly squeezed lemon juice, ¾ cup huckleberry syrup and 1-½ cups lemon lime soda.
2. Garnish with huckleberries and lemon slices. Yield: 1 serving

Sparkling Mango Mint Drink

This is a favorite drink, and it was one of the most simple to make. Mint makes such a great addition to a variety of sparkling drinks. If I had to describe this drink in one word, it would be “refreshing.”

**Ingredients**
- ¼ cup Torani Mango Syrup
- 3 mint leaves (plus more for garnish)
- 8 oz club soda
- Ice (optional)

**Directions**
1. In each serving glass, place 3 crushed mint leaves in the bottom.
2. Pour the mango syrup, club soda and additional mint leaves for garnish in each glass. Stir and serve. Yield: 1 serving

*Baker’s Note:* For a fancier look, sugar the rim of the glass. To do this wet the rim of the empty glass and rub it upside down on a plate of granulated sugar. Let it dry and be careful when pouring in the beverage, not to wash the sugar off.