

A vibrant, stylized illustration of a cocktail glass tilted to the right. The glass is filled with a pinkish liquid and contains a red cherry, a slice of orange, and a slice of lemon. A blue and green striped straw is inserted into the drink. The background is a warm yellow, decorated with a large yellow flower, a white daisy, and a green leaf in the upper left. In the lower right, there are more fruit elements: a slice of orange, a slice of pink grapefruit, and a red chili pepper. The overall style is bright and artistic.

ILLUSTRATED BY
Claudia Frittitta

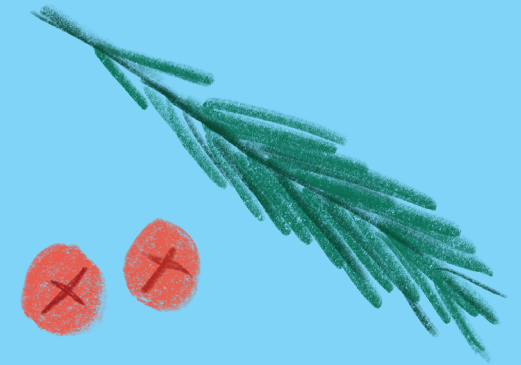
Nixology

Low-to-no
alcohol
cocktails

RECIPES BY
Elouise Anders

BUBBLY PEAR PUNCH

SERVES 8



250 ml (1 cup) pear nectar
 2 tablespoons freshly
 grated ginger
 25 ml (¼ fl oz) lemon juice
 1 bottle chilled non-alcoholic
 sparkling white wine
 fresh cranberries, to garnish
 8 rosemary sprigs, to garnish

When the days get colder, ginger and pear are a warming combo. The kick from the ginger lifts this sparkling punch and is delicious matched with the pear's sweeter notes. Garnish yours with cranberries and rosemary sprigs for a perfectly festive set of glasses.

•
 Combine the pear nectar, ginger and lemon juice and stir to combine.

Divide the mixture among eight champagne tulips and top with the wine. Skewer a couple of cranberries onto each rosemary sprig and divide among the glasses.

