

Summer Summer

Drink Recipes

AFROLEMS

FREE E-BOOK 2015



Sour Sop Cocktail

Ingredients

1 soursop fruit

1 cup of coconut water

1/2 cup of guava juice

1 tablespoon of grated ginger

Method

Peel and de-seed the soursop completely and place in a blender.

Add the other ingredients and blend.

You may choose to add ice to the mix and serve garnished with lemon zest.



Watermelon & Lime Iced Tea

Ingredients

1 cup of chopped watermelon1 cup of brewed tea1/2 of a piece of limeIce

Method

Blend the watermelon with the already brewed tea. Squirt the lime into the watermelon mix, add the ice and stir in.

Serve cold.



Shirley Temple Remix

Ingredients

1/2 cup of Orange Juice

1/2 cup of Ginger ale

1/2 cup of Tonic Water

4 Tablespoons of black currant juice or 2tbsp of grenadine

Lime to garnish

Ice cubes

Method

Place the ice-cubes in your glass.

Pour in the orange juice, ginger ale and tonic water.

Pour in the black currant juice and garnish with the lime.

Serve unstirred and let your guests stir it.



Mango Iced Tea

Ingredients

- 1 tea bag
- 1 ripe mango
- 3 cups of water
- 2 tablespoons of sugar (add more or less depending on your level of sweetness)
- 3 cups of ice cubes

Method

Boil 2 cups of water and place the tea bag in it to brew and cool in the fridge.

- With the 3rd cup of water, bring to boil and pour in the sugar and stir till all the sugar is dissolved. Place in the fridge to cool as well.
- Peel and blend your mango, mix it with the water and sugar syrup.
- In a large jug, mix the cool tea and the mango mix with the sugar syrup and stir.
- Place the ice-cubes in the glass, pour in your mango iced tea.
- Serve with mint leaves



Watermelon Mocktail

Ingredients

- 6 Medium chunks of watermelon
- 120 ml of water (1/2 cup)
- 2 lemon slices
- 2 teaspoons of grenadine (black currant)
- 2 teaspoons Angostura bitters (or alomo bitters)
- 1/2 teaspoon of sugar for syrup
- Sprinkles or sugar for garnishing the glass
- Ice cubes

Method

- With 60 ml of water, blend the watermelon chunks and sieve for the juice.
- In a separate cup, mix the rest of the water and the 1/2 teaspoon of sugar to form a syrup.
- Pour the sugar mix into the watermelon juice, add the angostura bitters and grenadine.
- Pour some ice cubes in your glass and pour in the watermelon juice and serve cold.



Honey Ginger Lemon Iced Tea

Ingredients

- 1 tea bag (I used green tea)
- 1 small piece of ginger
- 3 tablespoons of lemon juice
- 2 tablespoons of Honey (you can add more if you want
- it sweeter)
- 2-3 mint leaves

Method

Boil 1-2 cups of water and brew your tea.

Place tea in the fridge to cool.

Blend your ginger and run it through a sieve to just get the juice.

In a jug of ice, mix the tea, ginger juice, lemon juice and honey. Add the mint leaves and serve cold.



Strawberry Mint Iced Tea

Ingredients

5 pieces of Strawberry

1.5 cups of Tonic water

3/4 cups of brewed tea

2 tablespoons of sugar (You can add more to make it sweeter)

3 mint leaves

Method

Blend 3 of the strawberries with the tea and sugar and pour into a glass with ice.

Pour in the tonic water, the rest of the chopped strawberries and the mint leaves and serve cool.



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