

Kombucha Kocktail

Equipment Needed:

Measuring cup and measuring spoons
Bowl or pitcher
Blending machine
Manual citrus juice squeezer or citrus juice machine
Spoon for stirring

To Make The Recipe:

3-4 cups kombucha (either homemade or store-bought)
1 cup fresh orange juice (about 3-4 oranges)
1 cup frozen cherries* (about 16-20 cherries) (raspberries or strawberries can also be used)
1 inch piece of fresh ginger, peeled (optional)
1/8 tsp nutmeg (optional)
2 tsp maple syrup (optional) (raw honey, sucanat, coconut sweetener or organic sugar are also options)
Sparkling or regular white wine (optional)
Dried cranberries, pomegranate seeds and orange wedges for garnish

Juice the oranges and place in a blending machine such as a ninja, nutribullet, blender or food processor (it may leak in the processor). Add the cherries, the ginger, nutmeg and maple syrup. Blend until smooth. Pour into a bowl or pitcher. Add the kombucha and stir. Chill. Divide the mixture amongst 8 cocktail or wine glasses. Add a few dried cranberries or pomegranate seeds (or both) and an orange wedge to each glass. Just before serving add some sparkling wine to each glass. Another option is to make extra kombucha cocktail and use it to make some ice cubes and add one to each glass.

*Extra cherries can be added to taste

Note: There are two options. Kombucha is fizzy and depending how fizzy and when you add it will determine whether you use sparkling white wine or regular white wine.

1. If you make the kombucha kocktail ahead of time, then the fizzy will be gone and use the sparkling wine, if you want some fizz. Make sure both the kombucha, the fruit juice mixture and wine are both chilled
2. Or you can make up the fruit juice mixture ahead of time, chill it and the kombucha but not add the kombucha until serving so it will be fizzy. This is great if you are doing an alcohol-free version.
3. If you are doing an alcohol version and you want to add the kombucha just before serving, then use regular white wine. Again make sure that everything is chilled.

If you want to make a punch, triple the batch size (depending on the size of the punch bowl). Make an extra amount of juice from the oranges and cherries and make ice cubes with this



extra juice and add the punch at the same time as the wine and dried cranberries, pomegranate seeds and orange wedges.