

# Orange Aqua Fresca Mocktail

## **For the Simple Syrup:**

**1 cup sugar**

**1 cup water**

**2" piece fresh ginger, peel removed and cut in half or sliced**

**1 cup fresh mint leaves**

## **For the Mocktail:**

**1-2 Tbsp. ginger mint simple syrup**

**2 Tbsp fresh lime juice**

**1/4 freshly squeezed cup orange juice**

**1/4 cup or so sparkling water**

In a small saucepan, combine sugar, water, and ginger.  
Bring to a simmer and whisk until the sugar is completely dissolved.

Turn off the heat and add mint leaves.

Steep for 15-20 minutes or until cool for stronger flavor.

Strain the ginger and mint out and store the ginger-mint simple syrup in a jar  
in the fridge up to 1 month.

## **To Make the Mocktail:**

Fill your glass 3/4 full with ice. To make your citrus mocktails first fill a 8-10 oz glass  
3/4 full with ice cubes. Then add 1/2 tablespoons of your ginger-mint simple syrup  
to the glass. Pour in orange juice and lime juice.

Stir to combine with a straw or drink stirrer, then top off the glass with  
sparkling water.

Add your favorite garnishes like dried or fresh orange slices and extra mint leaves!

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