

YANKEE WINTER DRINK

2 cups apple juice
2 cinnamon sticks
4 cloves
2 slices seeded lemon, halved
2-4 tbsp. pure maple syrup
(according to taste)
Chilled Perrier

Pierce each of the 4 lemon segments with a whole clove. Break cinnamon sticks in half. Simmer together all but the Perrier for 5-10 minutes. Chill. Pour equal amounts into 4 glasses, each with a cinnamon stick and lemon segment. Stir in 4 oz. chilled Perrier into each glass.

PERSIAN POEM

1/2 cup flash frozen raspberries
1/2 cup flash frozen sliced peaches
2 Tbsp honey
2 tsp. lemon juice
2 tsp. red currant syrup
6-1/2 oz. chilled Perrier

In a blender whirl 2 oz. of the Perrier with all other ingredients. Pour into a glass and stir in remaining Perrier. Garnish with whole frozen peaches or raspberries.

GREEN GRAPE GLACIER

12 seedless grapes
4 oz. white grape juice
4 oz. Perrier water

Freeze grapes and chill the grape juice. Whirl the grapes and grape juice thoroughly in a blender until a soft sherbert-like texture is reached. Pour this puree into a chilled wine glass and stir in the icy Perrier. Garnish with grapes if desired.