

PERFECT PICNICS STYLED IN GLASS

Shake up your picnic with delicious designer drinks, transported and served in stylish, practical, elegant Consol glass. It's a cut above the rest.



- REASONS TO CHOOSE GLASS**
1. Things taste better in glass
 2. Glass adds style to any occasion
 3. Glass is versatile
 4. Glass is infinitely recyclable
 5. Glass is the healthy choice

**FOR THOSE WHO APPRECIATE GOOD TASTE.
BUY IT. DRINK IT. ENJOY IT IN GLASS**



Recipes are available on the Consol Facebook page and website: www.consol.co.za

1. PINK LEMONADE

Ingredients:

- 125ml (½ cup) water
- 70g (⅔ cup) sugar
- 30ml (2 tbsp) grated lemon rind
- 1.25L water
- 500ml (2 cups) fresh lemon juice
- 60ml (¼ cup) cranberry juice
- Handful of mixed berries



Method:

- Boil the 125ml (½ cup) water in a saucepan with the sugar and the grated lemon rind, stirring until you have a syrup
- Strain into a jar that has the 1.25L of water, mixed with the fresh lemon juice and the cranberry juice
- Chill and throw in the handful of mixed berries before serving

2. RIESLING FRUIT CUPS

Ingredients:

- 60ml (4 tbsp) sugar
- 30ml (2 tbsp) honey
- 1 orange juiced
- 1 lemon juiced
- 1 small spanspek or honey melon (sliced)
- Half a watermelon (cut into long strips)
- 1 English cucumber (sliced with a vegetable peeler)
- Riesling wine or sparkling apple juice
- Ice
- Fresh mint (to garnish)



Method:

- Heat the sugar, honey, orange juice and lemon juice in a saucepan, stirring till you have a syrup
- Divide the spanspek or honey melon, watermelon and English cucumber between 2 tall jars
- Pour the syrup into the 2 jars
- Top the jars with Riesling wine or sparkling apple juice

3. FRUITY TEA PUNCH

Ingredients:

- 1L boiling water
- 4 flavoured tea bags
- 500ml (2 cups) orange juice
- 1 small can crushed pineapple in syrup
- 1 small can granadilla pulp
- 1 small punnet strawberries (hulled and quartered)
- 1 lemon – juice and zest
- Ice
- Fresh mint

Method:

- Pour the boiling water over the tea bags (or use ready-made ice tea)
- Remove the bags and mix with orange juice, can of crushed pineapple, granadilla pulp, strawberries, lemon juice, lemon zest and stir
- Serve in jars with ice and fresh mint



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4. QUICK GINGER BEER

Ingredients:

- 15ml (1 tbsp) raisins
- Boiling water
- 100g grated root ginger
- 5ml (1 tsp) ground ginger
- 70g (½ cup) brown sugar
- 1L soda water
- Ice
- Sliced lemon
- Lemon grass stalks

Method:

- Soak the raisins in the boiling water for 5 minutes and drain
- In a large jar mix the raisins with the grated root ginger, ground ginger and the brown sugar
- Pour in the soda water, stir and serve with ice, sliced lemon and stalks of lemon grass

**Please note to not close lid due to carbonation*



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5. INSTANT SANGRIA

Ingredients:

- 60g (½ cup) dried apples
- 60g (½ cup) sliced soft dried peaches
- 60ml (¼ cup) brandy or hot tea
- 1L ready-made sangria
- 1 sliced orange
- 1 sliced lime
- Ice
- Fresh mint

Method:

- Place the dried apples and soft dried peaches in a large jar
- Pour over the brandy or hot tea and leave to stand for 1-2 hours
- Add the ready-made sangria, sliced orange, sliced lime and stir
- Serve with ice and fresh mint



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6. TROPICAL SLUSHY

Ingredients:

- 1 410g can fruit cocktail in juice
- 1 440g can crushed pineapple drained
- 500ml (2 cups) tropical fruit juice

Method:

- Blend the can of fruit cocktail, can of crushed pineapple and the tropical fruit juice in a food processor
- Pour into a 2L container and freeze until almost solid, then blend again till slushy
- Serve immediately in jars with straws



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