

Mocktail Recipes inspired by the *Divine Comedy*

Thinking about forming a reading group, but not sure what to serve? Try one of these mocktails, inspired by the *Divine Comedy*, and crafted Baylor faculty member and author of *Drinking with the Saints* Dr. Michael Foley. We know we'll be toasting the start of the project with an *Inferno*!

Inferno

Lemon or lime wedge for rimming glass
Salt for rimming glass
8 ounces tomato juice
2 teaspoons lemon juice
1 teaspoon lime juice
2 to 3 drops hot pepper sauce
½ teaspoon Worcestershire sauce
½ teaspoon prepared horseradish
Dash freshly ground black pepper

Sprinkle about 1 teaspoon of the seasoning you're using on a small plate. Rub lemon or lime wedge around rim of glass to moisten.

Dip rim of glass into seasoning to coat evenly. Fill glass with ice.

Fill a cocktail shaker about half full of ice. Add tomato juice, lemon juice, lime juice, hot pepper sauce, Worcestershire sauce, horseradish and pepper.

Cover and shake vigorously for about 15 seconds.

Strain into rimmed glass with ice. Garnish with desired toppings (celery, olives, etc.).

Purgatorio

1 cup raspberries (fresh or frozen)
2 cups crushed ice
1 cup Sunsweet® Prune Juice
3/4 cup cranberry juice
2 Tbsp lime juice
1 cup ginger ale
3/4 sparkling lemonade
1-piece peeled ginger (1 to 2 inches), sliced thinly

Divide raspberries and crushed ice among 4 tall glasses.

Mix together prune juice, cranberry juice and line juice; pour into glasses. Top with ginger ale and

sparkling lemonade. Garnish with ginger. Serve with straws.

Paradiso

1 egg white

2 tsp. powdered sugar

1 oz. water

½ oz. simple syrup

1 tbsp. fresh lemon juice

2 dashes orange bitters (optional)

1 lemon twist

Beat the egg white and powdered sugar until firm but not stiff (a frother or hand-held mixer speeds up the process). Pour the egg mixture and all other liquid ingredients into a shaker filled with ice and shake forty times. Strain into a cocktail glass and add the twist.