

Note To Reader: This blog post was originally posted in 2017 on [The LV Guide](#) for TV personality & blogger Lilliana Vazquez. A blog focusing on fashion, beauty, and lifestyle tips for the professional woman. Contributor works have since been removed when the website rebranded in 2019.

These articles now serve as personal portfolio pieces only. Thank you for reading!

Refreshing Summer Mocktails

by Brianna Fox-Priest



image [via](#)

Can you believe that summer is right around the corner?! That means rising temperatures, poolside lounging, and sipping on delicious mocktails with all your pals. One of my favorite things to do over the summer is to host backyard parties, with colorful décor and fruity drinks. I wanted to make something that was super fresh and tasty, but without the alcohol. Mocktails are

the best way to beat the heat without the headache, it also gives your non-alcohol drinkers a choice of beverage.

There's a misconception that mocktails aren't tasty. To that I say nay! I always keep plenty of fresh in-season fruit, and herbs on hand at home to create limitless variations. I like my mocktails to not only look pretty, but to also taste delicious. The more flavorful the better. Another main ingredient for any mocktail is sparkling water. I prefer La Croix naturally essenced sparkling water to finish off my mocktail sparkler.

Here are a few of my favorite recipes!



Image [via](#)

Blackberry Mojito Sparkler, serves one

This personal recipe is my go-to! It is so flavorful and the ultimate refresher for a hot summer day.

8 Blackberries (plus garnish)
4 Mint leaves (plus garnish)
½ Lime (plus garnish)
3 Tablespoons of simple syrup
¾ Can of Lime or Mure Pepino La Croix
A few ice cubes

Muddle blackberries, mint leaves, lime, and simple syrup together. Add your preferred can of La Croix, stir, add your garnishes, and enjoy! Adjust sweetness or tangy-ness to your liking.

Here are some other summer refreshers to try!

[Grapefruit Citrus Sparkler](#) (pictured at top)

[Mai Tai](#)

[Frozen Peach Bellini](#)

[Sweet Heat Arnold Palmer](#)

If you're gathering your gal pals for a day at the poolside, make sure to have [this](#) shaker set on hand to make multiple mocktails. Serve in mason jars or these pretty [pineapple-shaped glasses](#).

Bonus Hostess Points: In an ice cube tray freeze small pieces of fruit in water to have delightfully pretty ice cubes for your mocktails. Your friends will be impressed.