



**Gourmet Chef**  
your culinary superstore

M-F 9am-6pm  
Sat 10am-6pm  
Sun 12pm-4pm

www.gchef.com • 122 south main, minot, ND 58701 • 1•877•266•CHEF

### **Pineapple Ginger-Lime Mocktail**

Serves 4

Start your spring dinner with bright flavors. We've chosen a refreshing combination of fresh pineapple, lime, and sparkling ginger ale to quench our thirsts. We've paired the freshly-made beverage with some simple herbed cheese on water crackers topped with a pinch of sprouts – It all says “spring has arrived!”

1 fresh pineapple  
1 lime, freshly squeezed  
4 sprigs fresh mint, muddled in each glass  
16-20 oz. ginger ale  
(Optional: white rum or vodka)

#### ***Directions:***

1. Prep the pineapple by twisting off the leafy top, then cutting the top and bottom to form flat surfaces. Trim away the peel by holding the pineapple vertically and slicing downward. Cut the pineapple in quarters vertically. Place each piece on its side and trim away the tough inner core. Slice each quarter into large chunks.
2. Place the fresh pineapple chunks in blender or food processor and blend until smooth. Add the juice of one lime and blend again.
3. Muddle the mint in a mixing pitcher. Add the pineapple and lime juices and stir. Add the gingerale to top off the pitcher. Pour the mocktail into individual glasses outfitted with a few ice cubes. [Optionally add a shot of white rum or vodka to each glass.]
4. Garnish with additional mint, or a slice of lime, or a pineapple leaf. Serve and enjoy.