

SHOPPING LIST

HOLIDAY ELIXER MIXER & SNACKS!

Spiced Citrus Fizz
Espresso Mocktini
Apple Butter Ginger Mule
Rosemary White Bean Dip
Caprese Skewers with Balsamic Dip
Peanut Butter Dip

PRODUCE

4 blood oranges
2 oranges
1 grapefruit
2 lemons
2 limes
whole cranberries
2 bunches fresh rosemary
1 knob fresh ginger
1 apple
1 head garlic
24 cherry tomatoes
1 bunch fresh basil

DAIRY

6 oz non-dairy milk or cream
1 8-oz container neufchatel cream cheese
24 small fresh mozzarella balls
(CilieGINE, or 1 large piece of fresh mozzarella)

FROM YOUR PANTRY/GROCERY

1/2 cup agave syrup
1/2 tsp ground cinnamon
espresso or cold brew coffee
2 oz maple syrup
1/4 tsp vanilla extract
espresso beans
1 cup apple cider
2 Tbsp apple butter
ginger beer
club soda
cinnamon sticks
2 cans cannellini beans
1/2 cup peanut butter
red pepper flakes
1/3 cup balsamic vinegar
1/4 cup mayo or vegan mayo

INSTACART

We put together an Aldi shopping list for you below! Check the ingredient quantities as we were only able to add one of each item. It includes mostly all of the ingredients for this menu, but there were a few things not available at Aldi: fresh rosemary and basil, blood oranges, espresso beans, apple butter, and cinnamon sticks.

[CLICK HERE FOR INSTACART LIST](#)

SPICED CITRUS FIZZ

PREP TIME

10 mins

SERVINGS

4

INGREDIENTS

4 blood oranges, juiced
2 oranges, juiced
1 grapefruit, juiced
1 lemon, juiced
1/2 cup agave syrup
1/2 tsp ground cinnamon
club soda

Garnish: whole cranberries, strawberries, sliced orange, rosemary sprig

INSTRUCTIONS

1. In a pitcher, combine blood orange juice, orange juice, grapefruit juice, lemon juice, agave, and cinnamon. Stir until everything is combined and agave is dissolved. Chill in the fridge until ready to serve.
2. To serve: fill each glass halfway with ice. Add 1/2 cup of the juice mixture and garnish with a sprig of rosemary and some fruit. Top with club soda, and enjoy!

ESPRESSO MOCKTINI

PREP TIME

10 mins

SERVINGS

2

INGREDIENTS

MARTINI

4 oz chilled espresso or cold brew
2 oz non-dairy milk or cream
2 oz maple simple syrup*
1/4 tsp vanilla extract

Garnish: espresso beans

INSTRUCTIONS

1. Add espresso, milk or cream, simple syrup, vanilla extract over ice in a cocktail shaker and shake to chill and combine.
2. To serve: dip rim of glasses into maple simple syrup and a bit of cocoa powder. Pour mocktini into glasses and garnish with espresso beans. Enjoy!

**To make maple simple syrup, combine equal parts maple syrup and water in a saucepan and bring to a boil, then remove from heat. Cool before using.*

APPLE BUTTER GINGER MULE

PREP TIME

10 mins

SERVINGS

2

INGREDIENTS

1 lime, juiced
1 inch fresh ginger, sliced
1 cup apple cider
2 Tbsp apple butter*
ginger beer

Garnish: apple slices, cinnamon sticks, lime wedges

INSTRUCTIONS

1. Add lime juice, 1 lime wedge, and ginger to a cocktail shaker. Use the handle end of a wooden spoon to muddle the ginger and release its flavor.
2. To the cocktail shaker, add apple cider, apple butter, and ice and shake vigorously for about 1 minute. Pour into glasses, top with ginger beer, and garnish with apple slice, cinnamon stick, and lime wedges. Enjoy!

* You can find apple butter in grocery stores, but if you're feeling like you want to make your own [here is a delicious recipe!](#)

ROSEMARY WHITE BEAN DIP

PREP TIME

10 mins

COOK TIME

0 mins!

SERVINGS

6-8

INGREDIENTS

2 cans cannellini beans, drained & rinsed
1/4 cup extra virgin olive oil
1/4 cup fresh lemon juice
1 lemon, zested
1 garlic clove, minced or grated
salt & pepper
1 few Tbsp water, if needed
1 Tbsp chopped fresh rosemary

Any dippers you want - assorted veggies, pita, toasts, a spoon... you name it!

INSTRUCTIONS

1. In a food processor, add beans, olive oil, lemon juice and zest, garlic, salt, and pepper and pulse until combined. With the food processor running, slowly pour in water (starting with just a little bit!) until its nice and smooth.
2. Add rosemary and pulse until combined evenly, but you can still see rosemary bits. Enjoy!

CAPRESE SKEWERS WITH BALSAMIC DIP

PREP TIME

10 mins

COOK TIME

0 mins!

SERVINGS

6-8

INGREDIENTS

CAPRESE SKEWERS

2 Tbsp extra virgin olive oil
1/4 tsp red pepper flakes
salt & pepper
1 tsp fresh lemon zest
24 small fresh mozzarella balls (*Ciliegine*, or 1 large piece of fresh mozzarella cut into 1-inch pieces)
24 cherry tomatoes
1 bunch fresh basil
24 fresh rosemary sprigs (or skewers)

BALSAMIC DIP

2 Tbsp extra virgin olive oil
1/3 cup balsamic vinegar
2 cloves garlic, grated
1/4 cup mayo or vegan mayo
salt & pepper

INSTRUCTIONS

1. For balsamic dip: combine all ingredients in a blender, and blend until smooth.

Alternatively, whisk all ingredients in a medium bowl until smooth. Keep in fridge until ready to serve!

2. For skewers: in a small bowl, whisk the olive oil, red pepper flakes, salt, pepper, and lemon zest. Add mozzarella, toss to coat, and let sit anywhere from a few minutes to overnight in the fridge.

3. Assemble skewers: strip rosemary leaves off of the bottom third of each sprig ([like this](#)). On each rosemary sprig, thread a cherry tomato, a folded basil leaf, and a marinated mozzarella ball.

4. Place on a serving plate or platter, and serve with balsamic dip. Enjoy!

PEANUT BUTTER DIP & FRUIT

PREP TIME

5 mins

COOK TIME

0 mins!

SERVINGS

8

INGREDIENTS

1 8 oz. package neufchatel cream cheese (1/3 fat cream cheese), softened

1/2 cup peanut butter

1/4 cup skim milk (or non-dairy milk of your choice)

Any dippers you want - apples, berries, pears (celery is delicious too!), chocolate covered pretzels (!)

INSTRUCTIONS

1. In a medium bowl, combine cream cheese and peanut butter until creamy. Add milk until you get your desired consistency.
2. Serve with dippers and enjoy!