

Winter

ENTERTAINING

guide

+17 RECIPES



Celebrate
together
joy
Root
Connect



BATCH NO.
2023



Juicing in bulk, often called batch juicing, is something usually saved for people who are meal prepping or who want to save time by making a bunch of juice at once.

THIS PRACTICE ALSO WORKS GREAT FOR ENTERTAINING.

YOU CAN MAKE YOUR JUICES OR SMOOTHIES A DAY OR TWO AHEAD OF GUESTS COMING OVER, WHICH WILL HELP SAVE YOU TIME THE DAY OF YOUR PARTY.

4 STEPS TO BATCH JUICING

STEP ONE

Shop

To begin, create a shopping list so you know the exact amounts of fruits and veggies you'll need for your recipes. Don't forget to prioritize high-yield produce like apples, cucumbers, and lettuce when you decide what to serve. Select your

holiday recipe, and make a shopping list. Download this template, and fill it in so you don't forget anything.

[CLICK HERE](#)

TO DOWNLOAD PRINTABLE
SHOPPING LIST TEMPLATE

STEP TWO

prep

Once you get home from the store, set aside some time to wash and prep your produce. You can peel and cut your citrus (lemons, limes, oranges, etc.) and gently scrub your apples, carrots, beets, and others. Then chop as necessary.



STEP THREE

Juice

Now it's time to juice! If you're making multiple recipes, start with your lighter color juices like whites, greens, and yellows, and then move on to darker-colored juice recipes such as reds, purples, or oranges.



STEP FOUR

Store

You can easily store your juices until you are ready to serve them. The best containers are glass or stainless-steel airtight containers. An extra large mason jar with a reusable lid or a pitcher with a sealed top are both great options. Fill your containers to the top to reduce air, and they will stay fresh in the fridge for 24-72 hours. Adding a little lemon or lime to your juices will also help preserve both the flavor and color of your drink.

TO STORE IN THE FREEZER

Leave 1/2-inch space from top to allow for liquid to expand when frozen. The juice will stay fresh for 72+ hours. Thaw frozen juices overnight in the refrigerator (the night before your event) or leave out on the counter for about 2 hours before serving.

gather AND share

BOTTLE A BATCH OF
YOUR FAVORITE JUICE
TO BRING AS
A GIFT TO YOUR NEXT
HOLIDAY PARTY

[CLICK HERE](#)

TO DOWNLOAD
PRINTABLE GIFT TAGS



THIS IS THE POWER
OF GATHERING:
IT INSPIRES US,
DELIGHTFULLY,
TO BE MORE HOPEFUL,
MORE JOYFUL,
MORE THOUGHTFUL:
IN A WORD,
MORE ALIVE.

- ALICE WATERS

ELEVATE YOUR DRINKS WITH

GARNISHES

THIS HOLIDAY

DEHYDRATING FRUIT LIKE CITRUS, APPLE, OR PINEAPPLE MAKE UNIQUE GARNISHES FOR YOUR DRINKS.

TO MAKE DEHYDRATED FRUIT

You'll want a sharp or serrated knife to thinly slice fruit.

Use a dehydrator for your fruit; some air fryers come with a dehydrator setting.

Arrange your fruit slices in a single layer on the tray and follow the instructions that come with your appliance for temperature and time recommendations.

YOU CAN ALSO USE AN OVEN

Simply turn it on to the lowest setting, add your fruit slices in a single layer on a parchment-lined baking sheet, and bake for 2-4 hours, checking on them every 30 minutes or so to flip them over.

TO STORE

Put your dehydrated fruit slices in a tightly sealed container of your choice to store until you are ready to use them.





HERB & BERRY SKEWERS

Try raspberry and mint or blueberry and sprigs of thyme. To make your skewers, use a cocktail pick or toothpick to secure the mint. Add berries by skewering them onto the pick with mint interspersed. You can also attach sprigs of thyme through fresh blueberries, then add the blueberries onto a cocktail pick or toothpick.

A bartender trick is to use an odd number like 3 or 5 berries to make it look extra fancy.



QUICK PICKLE

Pickled garnishes look and taste great. Pickling is a process that preserves food with either brine (salty water) or vinegar. You can pickle almost anything, but some of the best pickles to add to a drink are beets, cucumbers, or radishes.

To make a quick pickle, pick your veggie, chop it to the size you desire, and then marinate it in apple cider vinegar, rice vinegar, or white vinegar. You can add salt and pepper and let it sit for 10-15 minutes.

NO PARTY OR
HOLIDAY GATHERING
IS COMPLETE
WITHOUT

SPECIAL GLASSES



FRENCH COUPE

Usually made with thick glass, these sturdy and versatile vessels are wonderful for serving cold, refreshing beverages including dessert drinks.

ROCKS GLASS

This short, round glass can hold 6 to 8 ounces of liquid. It's designed for drinks that are served on ice, also called "one the rocks," and is great for many classic cocktails, mocktails, and punches.

WINE GLASS

Typically, two types of wine glasses exist for red and white wines. Red wine glasses tend to be bigger, wider, and curvier to help the wine “breathe,” and have more contact with oxygen. White wine glasses are more narrow with a longer stem, which is easier to hold. Both glasses are perfect for any kind of spritz, mimosa, or sangria.

COUPE

Nothing says 1920’s Hollywood glam like a coupe. Its wide and shallow saucer makes it the perfect glass for chilled cocktails, frozen drinks, and anything bubbly. Serve any kind of holiday punch in this glass and you’ll look like the most festive host.

MARTINI GLASS

This classic “V” shape always stands out. The long stem helps the glass to maintain a cold temperature while the wide rim helps create an aromatic drinking experience. Classic cocktails and punch look great in a martini glass along with any garnish mentioned in our guide.

FLUTE

This tall, slender glass is perfect for any bubbly drink and to showcase a beautiful garnish.

HIGH BALL, COLLINS GLASS

This tall glass is perfect for showing off eye-catching garnishes or decorative ice cubes. This glassware works well for punches or mocktails, or even to serve bubbly water with a fancy garnish.

Cheers!

LARGE BATCH

JUICES & PUNCHES

FOR A CROWD



FESTIVE PUNCH

MAKES 72 OUNCES

INGREDIENTS

2 pineapples

4 cups cranberries

2 lemons

36 ounces sparkling water

12 basil leaves, optional

GARNISH

Fresh slices of citrus

Fresh cranberries

Rosemary

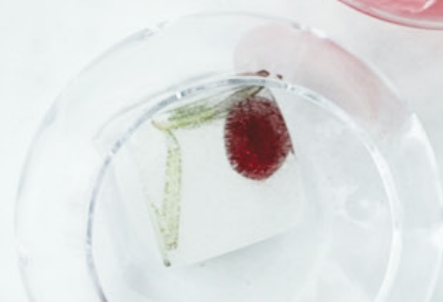
DIRECTIONS

1. Wash all produce well.
2. Remove the skin from pineapple, and cut into chunks.
3. Peel lemons.
4. Add all ingredients to the juicer.
5. Combine fresh juice with sparkling water in a punch bowl and serve over ice.



1/17

BATCH NO.
0001



TO MAKE THIS PUNCH
EXTRA FESTIVE, FREEZE
LARGE ICE CUBES FILLED
WITH CHOPPED FRUIT.
SERVE EACH GLASS
WITH ONE LARGE ICE
CUBE, AND POUR THE
PUNCH OVER IT. TOP
WITH SOME FRESH MINT.

CELEBRATION SANGRIA PUNCH

MAKES 72 OUNCES

INGREDIENTS

5 red apples
2 oranges
5 limes
20 ounces sparkling water
12 sprigs fresh mint
3 cups fresh raspberries,
strawberries, and orange
slices to fill the punch bowl

GARNISH

Mint
Large ice cubes with chopped fruit

DIRECTIONS

1. Wash all produce well.
2. Core and cut apples into the appropriate size for the juicer.
3. Peel oranges and limes.
4. Juice the apples, oranges, and limes and place in a punch bowl. Skim off any extra foam.
5. Add the fresh raspberries, strawberries, and orange slices to the bowl.
6. When ready to serve, stir in the sparkling water.



2/17

BATCH NO.
0002

HOT SPICED APPLE CIDER

WITH LEMON AND GINGER

MAKES 72 OUNCES

INGREDIENTS

8 lemons

14 apples

2-inch piece of ginger

2 cinnamon sticks

3 star anise

1 tablespoon maple syrup
or coconut sugar, to taste

GARNISH

Cinnamon stick

DIRECTIONS

1. Wash all produce well.
2. Peel the lemons and core the apples.
3. Juice the lemons, then the apples and ginger.
4. Place in a large saucepan, skimming off any foam from the juice.
5. Add the cinnamon sticks and star anise and warm over medium-low heat.
6. Allow the spices to steep for 20-30 minutes.
7. Taste, add a little maple syrup or coconut sugar if desired.
8. Remove the spices, then ladle into mugs for serving.



3/17

BATCH NO.
0003

CHAI-SPICED *HOT CHOCOLATE*

MAKES: 72 OUNCES

Tip: Use any store-bought or homemade nut milk in place of the cashew milk if you're short on time. For an extra fun treat, top each drink with whipped coconut cream.



4/17

BATCH NO.
0004



FOR THE SPICE BLEND

- 3 tablespoons ground ginger
- 2 tablespoons cinnamon
- 2 tablespoons ground nutmeg
- 1 tablespoon ground cloves
- 1 tablespoon cardamom
- 1 tablespoon allspice
- 1 teaspoon freshly ground black pepper

CASHEW MILK

- 4 cups raw cashews
- 4 cups filtered water
- 6 dates, pits removed

RECIPE

- 3/4 cup coconut sugar
- 1/2 cup cacao powder
- 1/2 cup chai spice blend
- 3 tablespoons vanilla extract
- 6-8 cups cashew milk

GARNISH

- Coconut sugar rim, optional
- Whipped coconut cream, optional

Note: If you are using premade milk, skip to step 5

CASHEW MILK

1. Soak cashews in water for 8 hours or overnight. Cashews must be raw in order to get rehydrated to make milk.
2. Remove pits from dates, then soak dates in warm water for 20-30 minutes to soften.
3. Drain and rinse cashews with fresh water.
4. Add cashews, dates, and equal parts fresh filtered water into the juicer. For best results, add ingredients through the hole in the hopper lid, while in the closed position and the juicer is ON.

DIRECTIONS

5. Place the coconut sugar, cacao powder, chai spice blend, and vanilla extract in a medium heavy-bottomed pot.
6. Whisk in a few tablespoons of the milk to form a paste.
7. Turn on the heat to medium-low and continue to add milk until the spices are incorporated into the liquid, then whisk in the rest of the milk.
8. Bring to a simmer, then reduce heat and simmer gently for 5 minutes.
9. Taste, adding more vanilla, spices, and sugar, if desired.
10. Remove from the heat and serve in a mug.



"Winter is not
a season,
it's a
celebration."

- ANAMIKA MISHRA

GREEN WINTER PUNCH

MAKES: 72 OUNCES

Tip: The juice can be made the night before and chilled, then stir in the sparkling water before serving. You can also freeze half of the juice mixture in ice cube trays.

INGREDIENTS

12 mint leaves
3 large cucumbers
3 pineapples
4 limes
12-24 ounces
sparkling water

GARNISH

Mint leaves
Dehydrated lime

DIRECTIONS

1. Wash all produce well.
2. Remove the skin from pineapples, and cut into chunks.
3. Peel limes.
4. Cut all ingredients into the appropriate size for the juicer.
5. Juice the mint, cucumbers, pineapple, and limes.
6. Just before serving, place the juice and ice cubes in a punch bowl, then pour the sparkling water over the top. Stir, then serve into glasses.





RED

HOLIDAY PUNCH

MAKES: 72 OUNCES

Tip: Serve alongside the green one if you're entertaining a big group! You use a lot of the same ingredients and can prepare it at the same time.

INGREDIENTS

3 pineapples
3 large beets
1½ large cucumbers
3 lemons
12-24 ounces sparkling water

GARNISH

Mint leaves
Dehydrated lime

DIRECTIONS

1. Wash all produce well.
2. Remove the skin from pineapples and cut into chunks.
3. Peel lemons.
4. Cut all ingredients into the appropriate size for the juicer.
5. Juice the pineapples, beets, cucumbers, and lemons. Skim off any excess foam.
6. Just before serving, place the juice and ice cubes in a punch bowl, then pour the sparkling water over the top. Stir, then serve into glasses.

6/17

BATCH NO.
0006



TROPICAL HOLIDAY MULE

MAKES: 64 OUNCES

Tip: This recipe replicates the kick of ginger beer by combining fresh ginger with sparkling water and fresh fruit juice. You use equal parts of these three juices, and add enough sparkling water to make it pop!

7/17

BATCH NO.
0007

INGREDIENTS

3 oranges
6 lemons
1 pineapple
1/2 cup mint leaves
2-inch piece ginger
24-36 ounces sparkling water

GARNISH

Pearl skewer with pieces
of candied ginger

DIRECTIONS

1. Wash all produce well.
2. Peel oranges and lemons.
3. Remove the skin from pineapples, and cut into chunks.
4. Cut all ingredients into the appropriate size and add to the juicer.
5. Once juiced, add up to 36 ounces of sparkling water and serve.



8/17

BATCH NO.

0008

MEYER LEMON & ASIAN PEAR

PUNCH

WITH GINGER

MAKES: 72 OUNCES

Tip: If you can't find the specific lemons and pears suggested, you can use whatever types are available at your local market. Also, it'd be super fun to make ice cubes with lemon slices in them. The ice cube liquid could simply be made from the juice.

INGREDIENTS

5 Meyer lemons
8 Asian pears
3-inch piece of ginger
24 ounces sparkling water
2 tablespoons maple syrup,
optional

GARNISH

Large ice cube with lemon slice
Fresh or dehydrated lemon slices
Rosemary sprigs

DIRECTIONS

1. Wash all produce well.
2. Peel lemons.
3. Cut all ingredients into the appropriate size for the juicer and juice.
4. Pour the juice into a pitcher or punch bowl and skim off any excess foam.
5. Taste the juice, adding maple syrup if desired.
6. Add up to 24 ounces of sparkling water to finish.

KEEP YOUR DRINKS COOL
WITH ICE CUBES FILLED
WITH FRESH HERBS, FRUITS
AND VEGETABLES LIKE:

SLICED STRAWBERRIES
LEMON SLICES
SLICED CUCUMBERS

FRESH ROSEMARY
CRANBERRIES
MINT LEAVES
THYME SPRIGS
RASPBERRIES
BASIL LEAVES

COLD as ice

Color your ice by adding
a little bit of a fresh
cranberry, pomegranate,
or cherry juice to them.
Or make a green juice
and add a splash of that
to your ice cubes.

HOW TO MAKE ICE RINGS FOR BATCH DRINKS



AFTER YOUR ICE RING IS FROZEN

remove it from the mold by simply holding the ice container inverted under hot water with a plate or your serving container underneath it, until it slides out.

You can also fill a big bowl with hot water and dunk the bottom of your container into the water for a few moments, and then invert the ring onto a clean plate and transfer to your punch bowl.


YOU CAN MAKE ANY POT, BOWL, OR CONTAINER LOOK SUPER INVITING BY MAKING AN ICE RING.

START AT LEAST 24 HOURS BEFORE YOUR PARTY so the ring has plenty of time to freeze. Next, pick a container to make it in.

One of the best ways to make an ice ring is to use a Bundt pan, but you can also use an angel food cake pan, a round cake pan (with a cup in the center), a mixing bowl, or any other container that is safe for the freezer.

ADD SLICES OF LEMON, LIME, OR ORANGE. Any sliced fruit that tastes good in your punch will work well: apples, pears, berries, or pineapple chunks. You can even toss edible flowers in there or herbs like mint, cinnamon sticks, or star anise.

Try adding a juice recipe in place of the water if you want something colored.



MAKE SEVERAL ICE RINGS
SO THAT YOU CAN REFILL
YOUR BOWL EASILY
THROUGHOUT THE NIGHT.

FESTIVE ICE RINGS

MAKES 1 RING

INGREDIENTS

6-8 cups of water

3 sliced citrus fruits, like lemon or oranges

1 cup raspberries, cranberries and/or strawberries

1 cup mint or sprigs of rosemary or thyme

DIRECTIONS

1. Fill a bundt pan halfway with water and let it sit in the freezer for a few hours until it's almost firm but still a little slushy.
2. Add your choice of garnishes: slices of citrus, cranberries, raspberries, or herbs like mint, rosemary, or thyme. Push them down into the slushy part so they don't all float to the top. Then, let the fruit set for at least an hour before filling the rest of the bundt pan to the top with water.
3. When you remove the ring from the freezer, flip it onto a plate. Run warm water over the top of the pan, and the ring will pop out of the mold onto the plate.
4. Freeze it until ready to use, or put it directly into a punch bowl and add the fresh juices and sparkling water to the bowl.



LARGE BATCH BLENDS FOR BRUNCH

SMOOTHIES ARE A GREAT BRUNCH
IDEA AS THEY WILL ADD BEAUTIFUL
COLOR TO ANY MORNING SPREAD,
AND THEY ARE PACKED WITH
FRUIT, VEGGIES, PROTEIN, AND
OTHER SUPERFOODS TO FUEL THE
HUNGRIEST OF HOLIDAY GUESTS.



SWEET SWIRL SMOOTHIE

MAKES: 32 OUNCES

10/17

BATCH NO.
00010

INGREDIENTS

2 medium sweet potatoes
1 beet
2 cups frozen pineapple
2 cups frozen mango
1 cup light coconut milk
1-inch piece of ginger
1-inch piece of turmeric

DIRECTIONS

1. Wash all produce well.
2. Peel beet.
3. Juice sweet potatoes and beets separately. You really only need about 1 cup of sweet potato juice and 1/4 cup of beet juice, but feel free to add more. Set beet juice aside.
4. Place the frozen fruit, sweet potato juice, coconut milk, ginger, and turmeric in a blender, and blend until smooth.
5. Pour a tablespoon of beet juice in the bottom of the glass and swirl it just a little to come about an inch up the sides.
6. Gently spoon the smoothie into the glass. The beet juice will start to come up the sides and swirl into the smoothie.
7. Top with more beet juice if desired, or stir with a spoon for more swirl effect before serving.

WINTER

GREEN SMOOTHIE

MAKES: 32 OUNCES

Tip: If you have any leftovers, freeze them as cubes and pop them in the blender whenever you want a fresh smoothie!

INGREDIENTS

6 cups packed spinach leaves
4 frozen bananas
2 cups nut milk
1 tablespoon honey
2 tablespoons lemon juice
1 cup ice

GARNISH

Sprinkle of shredded coconut

DIRECTIONS

1. Wash spinach leaves well.
2. Add all ingredients to a blender.
3. Blend until well combined, and serve.

11/17

BATCH NO.
0011



WINTER MARGARITA

MAKES: 64-72 OUNCES

Tip: You will juice and blend this recipe. The idea is to make it a shaved ice texture, but you can also add more milk if you prefer it creamy.

INGREDIENTS

3 cups pineapple
4 limes
12 mint leaves
1-inch piece turmeric
16 ounces coconut milk
1-2 tablespoons honey
4 cups ice

GARNISH

Thin slice of lime for
the rim of the glass

DIRECTIONS

1. Wash all produce well.
2. Remove the skin from limes and pineapples, and cut into chunks.
3. Juice pineapples, limes, mint leaves, and turmeric.
4. Then, place all of the ingredients in a blender carafe and blend on high speed until it's the texture of snow. You may have to do this in two batches.



12/17

BATCH NO.
0012



VEGAN EGGNOG

MAKES: 64 OUNCES

Tip: This is a rich, decadent holiday drink on its own, but it is also delicious when used as the creamer for tea or coffee. Blend up a batch, and store it in the refrigerator for up to 3 days.



13/17

BATCH NO.
0013

INGREDIENTS

4 cups unsweetened almond
or cashew milk
3 cups light or regular coconut milk
3/4 cup coconut cream
1/3 cup maple syrup
2 tablespoons vanilla extract
1 tablespoon cinnamon
1-2 teaspoon nutmeg, plus
additional to sprinkle on top

GARNISH

Sprinkle of nutmeg

DIRECTIONS

1. Place all ingredients in a blender.
2. Blend to combine.
3. If serving cold, chill for a few hours before serving. If adding tea or coffee, serve in a pitcher alongside.

COCOBEEET SMOOTHIE

MAKES: 32 OUNCES

Tip: For an even healthier option, add a healthy dose of greens with 2 cups of spinach.

INGREDIENTS

2 oranges

2 beets

2 cups light coconut milk

12 fresh mint or basil
leaves

Honey, to taste

1 cup ice

DIRECTIONS

1. Wash all fresh produce well.
2. Peel oranges and beets.
3. Juice oranges and beets.
4. Add orange and beet juice, coconut milk, mint or basil leaves, honey, and ice in a blender. Process until smooth.
5. Gently spoon the smoothie into the glass, and enjoy.



BEAT THE WINTER BLUES

SMOOTHIE

MAKES: 32 OUNCES

INGREDIENTS

3 cups frozen berries
2 cups fresh spinach leaves
2-3 cups nut or oat milk
2 teaspoons honey
12 mint leaves
1 cup Greek yogurt per
serving to swirl, optional

GARNISH

Frozen berries

DIRECTIONS

1. Place all ingredients in a blender, and process until smooth.
2. Gently spoon the smoothie into the glass.
3. Swirl in Greek yogurt if you want a thicker meal-like drink.

*There's a certain
slant of light,
Winter Afternoons -*

- EMILY DICKINSON



WARMING

JUICE-BASED DRINKS

FOR TWO

These warming juices make a great nightcap for the host of a party or for a few special friends who stay late to help clean up. These drinks can also assist you in winding down at the end of the night and help you sleep.





CHAI SPICED
CIDER
FOR TWO
MAKES: 24 OUNCES

16/17

BATCH NO.
0016

Tip: You can use the same chai spice blend from the Chai Spiced Hot Chocolate.

INGREDIENTS

2 apples
2 teaspoons Chai spice blend
(see recipe see recipe on page 14)
2 teaspoons maple syrup or honey
2 cups water
2 bags chai or black tea,
such as Earl Grey

GARNISH

Dried apple ring

DIRECTIONS

1. Wash all produce well.
2. Core and cut the apples into chunks, then juice them.
3. In a small saucepan, whisk the spice blend and maple syrup to combine.
4. Add a few tablespoons of the water and whisk to form a paste, then whisk in the remaining water and the fresh apple juice.
5. Bring the mixture to a simmer, then turn off the heat.
6. Add the tea bags and allow them to steep for 3-5 minutes to reach your desired strength.
7. Discard the tea bags.
8. Taste, adding more sweetener or a little more spice blend if desired.
9. Divide between two mugs, and enjoy.

GINGER TONIC

MAKES: 16 OUNCES



Tip: The “Tonic” mix is great to have on hand all winter long for an immunity-boosting, soothing drink. Make it ahead of time and freeze into large ice cube molds. When ready to enjoy, pour hot water over the ice, let it melt, and enjoy.

“TONIC” MIX

2 lemons
2-inch piece ginger
2-inch piece turmeric
1 teaspoon freshly
ground black pepper

DRINK INGREDIENTS

1-2 tablespoons “tonic” mix
1 tablespoon apple cider vinegar
1-2 teaspoons honey
12 ounces hot water or tea

GARNISH

Lemon slice

DIRECTIONS

1. Wash all produce well.
2. Peel lemons.
3. Juice lemons, ginger, and turmeric.
4. Pour the juice through a fine-mesh sieve, and discard any extra pulp.
5. Stir in black pepper.
6. Store the juice in a glass jar in the refrigerator for up to 5 days.
7. To serve, pour a serving of the ginger and turmeric juice in a mug.
8. Add apple cider vinegar and honey. Stir to combine.
9. Slowly add the hot water and stir, allowing the flavors to mix.
10. Taste, adding more of any ingredient desired.



nama®