

Drinks & 'Dry'bations

DRY JANUARY 2023
DRINKS GUIDE

"I Used To Be Snow White"
Zero Proof Birthday Cake Martini
pg. 17

SOME GOOD
CLEAN FUN

Home Is Where The Hygge Is

I'm Scandinavian, so I thought it would be fun to extend the idea of Hygge into the non-alcoholic drinks world. Hygge is all about being cozy, but it's not just about blankets and aesthetically pleasing slippers. Experimenting with Hygge starts with lighting and fabrics, but demands presence and connection whether that's reading a book with a warm mug or enjoying a slow-cooked stew with friends on a cold winter's night.

For me, an alcohol-free lifestyle organically turned into a lot of Hygge moments, but what was missing was the elevated libations. Through experimentation, the art and patience that goes into crafting great tasting non-alcoholic cocktails became part of my Hygge ritual.

This Dry January recipe collection is a balance of recipes both warm and cold, to help you find your own moments of Hygge when the wind is blowing and you're perhaps thinking about a glass of red wine or two to get through the deep freeze.

The recipes range from easy options to slightly craftier for the adventurous mixologist. I've also included my non-alcoholic wine and beer picks for those days you just want to pop open something and pour. Cheers!

Sarah Kate

Shopping list on final two pages.

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A Note About Using Ice in Zero Proof Cocktails

Ice is used in cocktails to chill them but to also dilute the alcohol. Unfortunately, with non-alcoholic spirits and cocktails you want them chilled but you don't want to dilute them in even the slightest. This makes it a challenge to create non-alcoholic cocktails that don't taste flat and watered down.

Here are some tips for working with ice and non-alcoholic cocktails:

1. Make sure you're using regular sized, preferably square ice cubes, as their condensation point will be higher than smaller round machine ice.
2. Keep your shaker, mixing glass and ingredients refrigerated so the temperature difference won't shock the ice into melting.
3. For stirred drinks, don't add ice to the mixing glass if there will be ice in the cocktail. Otherwise see point 1 – use larger ice cubes if possible.
4. For shaken drinks, try a dry shake first without ice, then add ice and shake very very briefly to chill.



1



Mulled Wine-not

Non-Alcoholic Mulled Wine

Sponsored by St. Regis Wines

The smell of wine mulling on the stove is literally the epitome of Hygge, and it tastes like coziness in a cup. But there's a catch - since non-alcoholic wine has already been heated at low temps to remove the alcohol, any extra heat can damage the fragile taste profile of dealcoholized wine. Here is our proven method for making a mouth-watering non-alcoholic mulled wine that tastes just like the real thing.

First, you infuse mulling spices into the wine when it's cold and second, make a simple spiced mulling syrup (that you will use in another recipe as well!). When it's time to serve, add the syrup to the pre-infused non-alcoholic wine with orange slices and cinnamon sticks and warm up over very low heat.

Step 1: Cold Infusion

- 1 bottle, St. Regis Non Alcoholic Cabernet Sauvignon
- 3 cinnamon sticks
- 5 star of anise
- 6 allspice berries, crushed
- 1 tsp cloves, crushed
- 1 tbsp cardamom pods, gently crushed

Add all the ingredients to a carafe or glass water jug and pour in the wine. Cover with plastic wrap and store in a cool, dry place overnight.

Non-Alcoholic Mulled Wine

Sponsored by St. Regis Wines

Step 2: Prepare Mulling Syrup

1 cup sugar
3/4 cup water
2 cinnamon sticks
3 star of anise
1 tsp freshly grated nutmeg
5 allspice berries, crushed
1 tsp cloves, crushed
1 tbsp cardamom pods, gently crushed

Add everything to a saucepan on medium heat and bring to a simmer, whisking gently until the sugar dissolves. Remove from heat, cover and let cool. Once cool, strain into a glass jar and refrigerate until ready to use.

Step 3: Pulling it all together

To the infused non-alcoholic wine, add:
1/2 cup mulling syrup (or to taste)
5-6 dashes non-alcoholic orange bitters
3-4 orange slices
2-3 cinnamon sticks
3-4 star anise

Add everything to a saucepan and heat very gently on low heat. Keep warm on a hot plate or in a crock pot to avoid over cooking on the stove.

2



A Soft Landing

A Soft Landing

Non-alcoholic dry vermouth is like a well-kept secret amongst the zero proof drinks community. Vermouth is made from a grape spirit, so while it's not wine it has some of the taste you crave from wine. Roots Divino is a non-alcoholic dry vermouth from Greece, with a delicately off-dry flavour and a weighty mouthfeel. It's great with tonic water, but to elevate it even more, pair it with a sparkling wine for a simply elegant non-alcoholic cocktail.

Ingredients

1 oz Roots Divino Dry Vermouth
5 oz premium non-alcoholic sparkling wine
Ice

Preparation

Add vermouth to the bottom of a wine glass.
Add ice then slowly pour in the sparkling wine.
Stir gently with a bar spoon to combine and chill.

3



Afternoon Tipple

Afternoon Tipple

Gifted from KickAss89

For the past year or so, I've watched Ottawa cocktail blogger Yvonne Langen shake up Amaro-based cocktails on her blog Taste & Tipple. It was a flavour inspiration! Thankfully, the multi-faceted nature of amari (plural for amaro) opens up a world of possibilities in the non-alcoholic space. KickAss89 is a Canadian non-alcoholic amaro made from a centuries-old family recipe. It's a perfect fit in a non-alcoholic Siciliano.

Ingredients

- 1 oz KickAss89
- 1 ¼ oz cold brew coffee
- 1 oz non alcoholic sweet vermouth
- 1 tsp simple syrup
- ½ oz fresh squeezed lemon juice
- 1 dash Angostura Bitters (or non-alcoholic bitters)

Preparation

Add everything to a shaker with ice and shake vigorously for 10-15 seconds to develop a nice froth. Strain into a coupe glass. The frothy head will be slow to come out, but be patient - give the shaker a few jiggles and shakes to get every last drop!

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✱Mulling It Over

Mulling It Over

Sponsored by Sobrii-0 Spirits

Sobrii-0 is a Canadian non-alcoholic spirits brand that makes a mouth-watering, herbal non-alcoholic gin. It's made with juniper berries, star anise, coriander, allspice and ginseng. Because of this flavour complexity, Sobrii-0 gin is a perfect match for winter flavours. This is a great recipe to use with your mulled wine and mulling syrup from page 6, The pomegranate juice adds a nice juicy bitterness.

Ingredients

2 oz Sobrii-0 Gin

1 oz pomegranate juice

3/4 oz mulling syrup

1 oz mulled wine

Dash of non-alcoholic orange bitters

Pinch of salt

Preparation

Add everything to a mixing glass and stir to combine.

Add ice and stir quickly for 10 seconds to chill.

Strain into a rocks glass with fresh ice and garnish with an orange twist or a cinnamon stick.

5



As Smooth As Ice

As Smooth As Ice

When I was in my 20s, some relatives came to visit from Finland and brought us a gift of Mintuu. It's a peculiarly Finnish peppermint spirit that tastes icy cold, like you've just come into a chalet after skating all afternoon on an open lake. I thought it would be fun to replicate the idea of this into a non-alcoholic cocktail, inspired by Elladj Balde the Canadian figure skater and his breathtaking stunts on natural ice.

Ingredients

1 scant tsp peppermint extract
1.5 oz Arkay non-alcoholic vodka
1 tbsp chocolate emulsion (1:2 cocoa powder to
water, whisk until smooth)
2 oz half and half
½ oz simple syrup

Preparation

Rim a small rocks glass with chocolate sauce and dip into granulated sugar.

Add all ingredients into a cocktail shaker and using a handheld frother, froth for about 10 seconds to combine.

Add ice to the shaker and shake to chill for about 5 seconds. Strain into your glass and enjoy.

Non-alcoholic Wine Recommendations

Click on the product name to link to the full review.

Non-alcoholic Reds



Lautus Savvy Red

With an elegant structure, tannins and juicy flavour, this excellent non-alcoholic red wine blend from South Africa is a fantastic red wine, just without the alcohol.



Edenvale Expedition Series

Tempranillo

If you love dry red wines, you'll love this one! It's the closest a non-alcoholic red wine has come to a dry Spanish wine that we've ever tasted.



Naughty AF Rouge

This bottle is an all around easy drinking non alcoholic wine from South Africa. It will definitely be a crowd pleaser for both drinkers and non-drinkers alike.

Non-alcoholic Whites



Wander + Found Cuvee

If you're looking for a non-alcoholic white wine in Canada that's 'dry' then this is going to be the one for you. It's a beautiful, elegant cuvee blend that is simply a joy to drink.



Leitz Eins Zwei Zero Riesling

This is hands down one of the best non-alcoholic wines available in Canada OR the U.S. Made at a 200 year old winery in Germany, this is a non-alcoholic wine for both wine snobs and anyone else who loves wine!



JP Chenet So Free Chardonnay

JP Chenet is global wine brand, so it's no surprise they got it right with this non-alcoholic, slightly buttery chardonnay somewhere between California and Ontario.

6



I Used To Be
Snow White

I Used To Be Snow White ... Then I Drifted

Sponsored by Dry Variety

Vodka is the hardest spirit to make zero proof, as it's neutral flavour and charm come almost 100% from the alcohol. Without it, vodka becomes flat. Strykk Not Vanilla Vodka is a new product from the London based non-alcoholic brand, and it's vanilla-bean flavour and light bite are a very nice complement to amaretto in a birthday cake martini.

Ingredients

3 oz Strykk Vanilla Vodka
1 oz non-alcoholic amaretto
1 oz half and half
¼ tsp vanilla extract
1 rough tbsp simple syrup
vanilla sugar

Preparation

Dip the rim of a martini glass into the simple syrup, and then into the vanilla sugar. Hold upside down for 30-45 seconds to prevent the syrup from dripping down the glass.

Pop into the refrigerator to chill.

Add all ingredients into a shaker without ice and shake vigorously for 10-15 seconds. Add ice and shake again very briefly to chill. Strain into a martini glass.

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✕ Winter Spritz

Winter Spritz

Sponsored by St. Regis Wines

While most people would associate a spritz-style drink with hot summer patios, the bitter Italian orange aperitif base in these cocktails are great to pair with winter flavours like pomegranate and cranberry. The secret to the layered taste in this non-alcoholic cocktail is the spiced cranberry simple syrup which is worth the effort and can be used in any basic zero proof cocktail to add some winter flavour.

Ingredients

- 1 oz cranberry juice*
- 1 tsp spiced cranberry simple syrup (recipe on page 36)
- 5 oz St. Regis Spritz

Preparation

Add cranberry juice and cranberry syrup to the bottom of a spritz glass and stir to combine. Gently pour the St. Regis Spritz on top, to minimise the fizzing, and then fill the entire glass with ice. Garnish with fresh cranberries and a blood orange slice.

*Note: cranberry cocktail is too sweet for this recipe, so it's best if pure cranberry juice is used

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Not Boozy Hot Chocolate

Not Boozy Hot Chocolate

There is nothing more decadent and hygge than a rich, creamy hot chocolate. This toasty non-alcoholic drink has similarities to boozy hot chocolates, with notes of coffee beans and spice. It's a drink to enjoy in front of a window with a good book!

Ingredients

- 4 oz spiced non-alcoholic rum
- 3 oz Lyre's Coffee Style Spirit
- 2 oz half and half cream
- 1 pump Torani dark chocolate sauce
- 1 packet hot chocolate mix
- Whipped cream

Preparation

Add the first four ingredients to a mixing glass or blender cup, and using an electric frother or whisking by hand, froth until creamy.

In a separate mug, add hot water to powdered hot chocolate mix (follow quantities on the package) and stir.

Pour in half of the frothed mixture up to the rim, and top with whipped cream. Garnish with chocolate sauce.

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Not So Foggy Toddy

Not So Foggy Toddy

Let's get cozy today, with a warm and soothing drink that's good for your gut. This isn't your usual hot toddy, but rather a cozy non-alcoholic twist on a traditional gin-based foghorn cocktail. We've warmed it up and added a splash of heat from fresh ginger.

Ingredients

2 oz either Sobrii-0 gin or Free Spirits Zero Proof Spirit of Gin

1 oz ginger syrup (recipe on page X)

Juice from half a lime

4 oz hot water

Splash of ginger beer (optional)

Preparation

Add the gin, ginger syrup and lime juice in the bottom of a mug, and stir to combine.

Pour in warm water and add a splash of ginger beer.

Garnish with some crystallized ginger.

10



Cabo Can Wait

Winter Margarita

Margarita's are not only for summer time. This mouthwatering winter flavoured non-alcoholic margarita will have you second-guessing whether it's zero proof or not. Monday Mezcal is truly the best non-alcoholic tequila-style spirit available and it elevates this drink to true cocktail status.

Ingredients

¼ cup cranberry juice

2 oz Monday Mezcal

1 oz non-alcoholic triple sec*

½ lime, juiced plus one wedge to rim the glass

dash of salt

⅛ cup club soda

Sugar or salt to rim the glass

Preparation

Run the lime wedge around the rim of your glass, and dip into sugar or salt.

Shake first five ingredients in a cocktail shaker with ice and strain into a large coupe glass or margarita glass.

Top with club soda. Garnish with a lime or rosemary sprig.

*We used Lyre's Orange Sec Style here but Sobreco Valencia Orange is also a fantastic option and completely alcohol-free; you can also use orange extract, which is found at the grocery store in the baking section.

Beer Recommendations

Best Grocery Store Pick



Some Good Clean Fun beer reviewer Antoine Tedesco says "Clausthaler Dry Hopped looks, smells, and tastes like beer. Period! Pouring an amber golden colour, it lands in that hearty hoppy citrus category familiar to lovers of IPA, balanced with a nice malty caramel character."

It's a top-rated non-alcoholic beer around the world, and available as a 6-pack at most Canadian chain grocery retailers.

Available Through Online Retailers



🍁 This is a crisp Czech Pilsner from British Columbia's Nonny Beer. It's a refreshing pale lager that pours golden in colour with a thick foamy head that lasts longer than most non-alc beers. Look for light toasted notes and mild honey with piney-citrus hop aromas all ending with a clean bitterness.



🍁 Libra is a small PEI craft brewery making several styles of n/a beer. Their Hazy IPA is a juicy, slightly hoppy brew that is as close to a real craft beer as you can get. It's a balanced IPA bursting with tropical fruit and mango aroma and flavours, and a nice hefty mouthfeel.



🍁 One For The Road is an Alberta-based brewery. Their wheat beer is a fan fave here. You'll taste typical bread/doughy notes right upfront and it's balanced with some citrus sweetness, and a crisp finish. There's a perfect light lingering bitterness which kind of disappears behind a slightly sweeter end which is really enjoyable.

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Scottish Penecillin

Scottish Penecillin

Sponsored by [Drink Better](#)

If you're feeling under the weather, you'll appreciate this non-alcoholic medicine ball cocktail and its strong flavours. Feragaia is Scotland's first and only brand of non alcoholic craft spirit. It's a magical elixir inspired by the natural and wild flavours of the Scottish Highlands. It's a perfect fit for this citrusey, slightly medicinal libation that would be at home on any high-end cocktail bar list.

Ingredients

3 oz Feragaia

1 oz water

1 oz honey

$\frac{3}{4}$ oz fresh squeezed lemon juice

2 oz ginger beer

Preparation

In a small glass dish, warm the water in the microwave until it's hot (not boiling). Add honey and stir vigorously to combine into a syrup consistency. Set aside to let it cool for a minute or two.

In the meantime, add Feragaia and lemon juice to a rocks glass.

Measure $\frac{1}{2}$ an oz of the honey syrup and add to the glass.

Stir gently to combine.

Add ice and top up with ginger beer.

12



✦ Kentucky 75

Kentucky 75

Shrubs are another well-kept secret of the non-alcoholic drinks world. These drinking vinegars come in a multitude of flavour combinations and can really add character to non-alcoholic drinks. On their own with soda water, they're great, but in a non-alcoholic cocktail they're dynamite. Canadian company Wild Muskoka makes a mouthwatering tart strawberry and sumac shrub that just called to be paired with a zero-proof whiskey for a Kentucky Buck. The usual citrus in a buck is replaced here with the shrub, and light ginger beer helps keep the sweetness in check.

Ingredients

2 oz zero proof whiskey

½ oz Wild Muskoka Strawberry Sumac shrub

3 oz Fever Tree light ginger beer

3 dashes of angostura bitters (regular or non-alcoholic)

Preparation

Add bourbon, shrub and bitters to a mixing glass and stir gently to combine.

Strain into a Collins glass with fresh ice, and top with ginger beer. Garnish with candied ginger.

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A Crush On You

A Crush On You

Sponsored by Soft Crush

Pear is an underutilized winter flavour in cocktails, and it pairs beautifully with spices and sparkling wine. Using your ginger syrup from Buck 65, this simple and light recipe is easy enough for one, but can also be batched for a Dry January mid-winter soiree.

Ingredients

1 oz ginger syrup
1/2 oz lemon juice
1/2 oz pear juice
2-3 oz Noughty Sparkling Rose

Preparation

Add ginger syrup, lemon juice and pear juice to shaker with ice and shake until chilled.
Strain into a coupe glass and top with sparkling wine.
Garnish with a pear fan or candied ginger.

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Mont-Royale

Mont Royale

Sponsored by Soft Crush

The Kir Royale is a cassis liqueur and sparkling wine French cocktail. Cassis is also known as blackcurrant, and since we're making a non-alcoholic version we're using a blackcurrant syrup rather than a liqueur for similar effect. We're using Leitz Eins Zwei Zero Sparkling Riesling which has a nice dryness to it that balances out the sweet blackcurrant and pomegranate nicely.

Ingredients

½ oz blackcurrant syrup (from Monin)

½ oz pomegranate syrup (from Monin)

4-5 oz Leitz Eins Zwei Zero Sparkling Riesling (chilled)

Preparation

Pour chilled sparkling wine into a champagne flute
about ¾ full.

Using a cocktail spoon or other small spoon, drizzle first the pomegranate and then the cassis over the back of the spoon and into the sparkling wine, so they are layered at the bottom of the glass.

Syrups

Cranberry Syrup

1/2 cup sugar

1/2 cup water

1 cup fresh cranberries

1 cinnamon stick

1 tsp freshly grated orange zest

1/4 tsp ground nutmeg, freshly grated

1/4 tsp finely chopped ginger root

Add everything to a small saucepan, and bring to a boil, stirring occasionally to dissolve the sugar.

Watch carefully and reduce heat before the mixture boils over. Simmer on low for 10 minutes. Turn off heat and allow the mixture to steep for another 10 minutes.

Place a bowl under a fine-mesh sieve. Strain the syrup into an airtight glass jar or bottle, pressing down on the cooked cranberries to squeeze out the mixture in the sieve. Once cooled, the syrup can be stored in the refrigerator for up to two weeks.

Ginger Syrup

1/2 cup sugar

1/2 cup water

1 piece of ginger (about 3-4 inches), peeled & cut into rounds

Add everything to a small saucepan on medium-low heat, stirring occasionally to dissolve the sugar.

Once simmering, remove from heat and let steep for 30 minutes. Strain the syrup into an airtight glass jar or bottle. Once cooled, the syrup can be stored in the refrigerator for up to two weeks.

Drybations Shopping List

Zero Proof Wines & Spirits

Wine

- Noughty Sparkling Rose
- St. Regis Cabernet Sauvignon
- Leitz Eins Zwei Zero Sparkling Riesling
- St. Regis Spritz

Spirits

- Sobrii-0 Gin
- Roots Divino Non-alcoholic Dry Vermouth AND Sweet Vermouth
- Strykk Not Vanilla Vodka
- KickAss89 Non-alcoholic Amaro
- All The Bitters Aromatic Bitters (optional)
- Arkay non-alcoholic vodka
- Non-alcoholic amaretto
- Strykk Not Rum
- Lyre's Coffee Originale Style
- Free Spirits Spirit of Gin (optional)
- Monday Mezcal
- Non-alcoholic triple sec*
- Feragaia Spirit
- Zero proof whiskey (any brand)

*Either Lyre's Orange Sec Style or Sobreo Valencia Orange are good options

To find these products and more, click here for a full list of Where To Buy Alcohol Free in Canada.

Drybations Shopping List

Grocery

Herbs & Spices

- Cinnamon sticks
- Star anise
- Nutmeg
- Allspice berries
- Cloves
- Cardamom pods

Fresh stuff

- Oranges
- Limes
- Lemons
- Cranberries
- Ginger

Sundries

- Cold brew coffee
- Angostura bitters (if not using alcohol-free bitters)
- Simple syrup
- Peppermint extract
- Cocoa powder
- Half and half
- Vanilla extract
- Vanilla sugar (optional)
- Chocolate sauce
- Whipped cream
- Hot chocolate powder
- Honey
- Wild Muskoka Strawberry Sumac shrub
- Monin blackcurrant syrup
- Monin pomegranate syrup (or grenadine)

Beverages

- Cold brew coffee
- Pomegranate juice
- Cranberry Juice
- Ginger beer
- Club soda
- Pear juice

Cheers

TO DRY JANUARY

SOME G  D
CLEAN FUN

somegoodcleanfun.com