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party ideas

# Reducing our carbon footprint: Mocktail recipes

## Watermelon Lemonade

### Ingredients

1 large or 2 small watermelons  
250ml lemon juice (from a bottle or squeeze your own)  
100g golden caster sugar  
1 litre soda water  
1 lime, cut into slices  
small handful mint  
crushed ice

### Method

- Cut the top off the watermelon and hollow it out using a large spoon, fishing out any pips along the way. Mash the flesh through a sieve into a bowl. Put the flesh in a blender (or use a tall jug and hand blender) with the lemon juice and sugar, whizz to a purée, then stir in the water.
- Heap some ice into the hollowed-out watermelon and fill it with the lemonade mixture. Serve the rest in a jug with the lime slices and mint. Have a bowl of extra crushed ice on the side so people can help themselves.



## Peach Iced Tea

### Ingredients

200g granulated sugar  
5 ripe peaches, 4 stoned and chopped, 1 sliced to serve  
4 teabags

### Method

- Tip the sugar into a pan with 250ml water. Bring to the boil slowly - make sure the sugar is fully dissolved. Add the chopped peaches and cook until very soft. Remove from the heat, mash the peaches with a fork, and leave for 1 hour.
- Sieve the peach syrup into a jug, mashing the fruit to release all the liquid. The syrup will keep in the fridge for one week.
- Put the teabags in a large heatproof jug and pour over 2 litres boiling water. Leave to steep for 4 mins, then carefully remove the teabags. Leave to cool, then transfer to the fridge until chilled.
- Stir the peach syrup into the iced tea with some ice, or pour a little of the syrup into tall glasses and add the tea. Top up with more water, sparkling water or ice. Add peach slices to serve.





# Reducing our carbon footprint: Plastic free party ideas

- Instead of disposable plastic cups, glasses, plates and cutlery, use reusable alternatives – some of your friends might even help with the washing up!
- Serve finger foods such as canapés and platters to limit the temptation to use plastic crockery or cutlery – cocktail sticks and recycled napkins are great alternatives to plastic forks and plates
- Pop your own popcorn in place of crisps and make your own sandwiches
- If you are doing the shopping and cooking, buy fruit and veg that is sold loose and ask for cheese and meats to be wrapped in food paper or take your own containers
- Make up jugs of mocktails, water or cordial to avoid the need for plastic bottles and cartons
- Bake your own cakes and goodies – it's lots of fun, especially with friends, and you can personalise your bakes
- Make your own decorations – use old colourful magazines, wrapping paper remnants and newspapers to create bunting

