

Summer- Friendly Sips

Written by Arizona Foothills Magazine

TRUE FOOD KITCHEN does healthy well. And with this assortment of summer-friendly sips, we now know this Biltmore Fashion Park restaurant is all about refreshing, too.



HONEY LEMONADE

15 oz. Lemon juice

15 oz. Honey

Water

Using a gallon container, add the honey and mix with hot water until fully dissolved. Add lemon juice. Fill remainder of container with water. Shake well and serve over ice.

GINGER-MINT MOJITO

5-7 Mint leaves, torn

1/4 tsp. Grated ginger

1/2 Lime, juiced

2 oz. Honey lemonade

Soda water

Add mint, ginger, lime juice and lemonade to gallon container. Shake well. Fill remainder of container with soda water. Pour into Collins glass. Garnish with lime wedge.

GREEN ARNIE

1/2 T Matcha

1 oz. Hot water

Lemonade

Stir matcha and hot water until dissolved. Pour into Collins glass over ice. Fill remainder of glass with lemonade. Garnish with lemon slice.