

ORANGE TRIPLEX

2 Tbsp. frozen orange concentrate
1 Tbsp. orange marmalade
1 tsp. fresh lemon juice
1/4 tsp. orange flower water
6-1/2 oz. bottled icy cold Perrier
garnish - slice of fresh orange

Combine ingredients - except the garnish and Perrier - in a blender. Blend to a fine puree. Chill. Put into glass, stir in icy cold Perrier and garnish.

GAZPACHO FIZZ

4 Tbsp. canned tomato puree
1 scallion bulb with a little of the green left on
1/2 medium chopped celery stalk
1 Tbsp. lemon juice
1/4 tsp. celery seed
6-1/2 oz. bottled icy cold Perrier

Combine ingredients, except garnish and Perrier, in a blender. Blend to a fine puree. Chill. Put into glass, stir in icy cold Perrier and garnish with cucumber stick or celery stalk.

PILGRIM'S PUNCH

2 oz. concord grape juice
2 oz. cranberry juice cocktail
4 oz. ice cold Perrier

Combine and serve with a lemon twist over Perrier ice cubes.

ALMOND BLOSSOM

1 Tbsp. fresh lemon juice
3 generous Tbsp. plain yogurt
1 Tbsp. honey
1/4 tsp. almond extract
3 oz. pear nectar
6-1/2 oz. bottled chilled Perrier

Combine ingredients, except garnish and Perrier, in a blender. Blend to a fine puree. Chill. Put into glass, stir in the icy cold Perrier and garnish.

PINA PERRIER

2 Tbsp. canned coconut "cream"
1/2 cup fresh pineapple cubes
4 oz. unsweetened pineapple juice
1 tsp. lemon juice
6-1/2 oz. chilled Perrier

Whirl first 4 ingredients to a puree in a blender. Divide between 2 chilled glasses and top each one with half a 6-1/2 oz. bottle of Perrier. Stir and serve. Garnish with fresh fruit.