

# Green Cocktail Recipes for Better “Photosynthesis” 😊 During the PP Systems Virtual Happy Hour @ AGU 2020

Try one of these green cocktails!...

NOTE: Please drink responsibly. Do not drive, email or text under the influence of photosynthesis.

## Green Apple Martini

1 1/2 oz vodka  
1 oz green apple schnapps  
1/4 oz lemon juice  
Garnish: apple slice



### Instructions:

- Add the ingredients to a cocktail shaker filled with ice cubes. Shake well.
- Strain into a chilled cocktail glass and garnish with an apple slice.

For a dryer martini:      1 1/2 oz vodka  
   1 1/2 oz apple liqueur  
   1/2 oz dry vermouth

## Lime Frozen Margarita

1 cup of ice  
1 1/2 oz tequila  
1/2 oz triple sec  
1 oz lime juice (fresh)  
2 oz sour mix  
Garnish: lime wedge  
Optional: salt (for rim)



### Instructions:

- If desired, salt the rim of a chilled margarita glass.
- Pour the ingredients into a blender.
- Blend until smooth.
- Pour into the prepared glass.
- Garnish with the lime wedge.

If too thick once blended, add more juice. If too thin, add more ice. Then blend the drink again.

## Green Bloody Mary

1 tbsp salsa verde (to taste)  
4 sl green bell pepper  
2 lime wedges  
Optional: handful cilantro  
Optional: 1 chile pepper (chopped)  
1 1/2 oz vodka (or tequila)  
3 to 4 oz green vegetable juice  
1 dash Worcestershire sauce  
2 dashes green hot sauce (to taste)  
Pinch celery salt  
Pinch ground black pepper  
Optional: 1 tsp horseradish (to taste)  
Garnish: celery  
Garnish: lime wedge



### Instructions:

- In a highball glass, muddle the salsa, bell pepper slices, lime wedges, chile pepper, and cilantro.
- Fill the glass with ice and add the vodka, green vegetable juice, sauces, and seasonings.
- Stir very well.
- Garnish with celery and a lime wedge.

Not up for alcohol? Try this green smoothie!

## Green Monster Smoothie

1 cup spinach or kale  
1 cup apple juice  
1/2 cup frozen mango  
1/2 cup pineapple  
1/2 banana



### Instructions:

- Put all ingredients into a blender and blend until smooth and creamy.

Tip: You can also use apple and/or pear.