# A Rocking Good Christmas

**Friday 27 November, 2015**

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When it comes to Christmas, only the finest food and drink will do. Treat friends and family to the latest organic cordials and ready-to-drink range from Rocks Drinks, which make the perfect accompaniments to festive food or can simply be enjoyed during the celebrations.

A little sophistication is a must at Christmas meal-times and organic fans will love Rocks Organic Cordials, which include Spiced Fruit Punch and Fiery Ginger. These luxurious cordials are perfect for those who want a non-alcoholic refreshing drink that has a sophisticated flavour.

Simply mix these cordials with still or sparkling water to make naturally-tasting drinks to quench party peoples' thirst and the handy 360ml bottles mean they're ideal for taking along to family gatherings.

If you're fed up of pouring the same old cocktails why not add a drop of Rocks Cordial into the mix and serve up a variety of flavours this Christmas. Try mixing Rocks Organic Spiced Fruit Punch with spices and water to create a Virgin Mulled Wine or add Fiery Ginger Cordial to Scotch whisky for a warming Whisky Mac.

To get the party started why not try a delicious cocktail by drinks expert, Joe Wadsack, who has devised unique cocktails using Rocks new ready-to-drink range.

Rocks' range consists of six thirst-quenching non-alcoholic drinks - Sparkling Organic Ginger and Wasabi, Sparkling Organic Strawberry and Blackcurrant, Organic Blackcurrant & Elderflower (still), Organic Mango & Orange (still), Sparkling Organic Pink Lemonade and SparklingOrganic Raspberry and Lime. All perfect for popping in your bag and taking to a Christmas party and, as Joe demonstrates, turning into a cocktail. His creations include Pink Rock Collins, The Blackcurrant Bullet and Devonshire Daiquiri. You can find more at www.rocksdrinks.co.uk.

Rocks Organic Cordials are available from Ocado,www.goodnessdirect.co.uk and independent health stores, priced from £3.49 (RRP) p/360 ml bottles. You can find the new Rocks ready-to-drink range in farm shops and delis nationwide priced from £1.99 (RRP) p/250 ml bottles.

**ENDS**

**Notes to Editor:**

Please find cocktail ideas below. For high res images please contactgail@weareco.co.uk or madeleine@weareco.co.uk

**Joe Wadsack's Blackcurrant Bullet**

Named in homage to the shape of a champagne glass to enjoy it in, the sophisticated Blackcurrant Bullet is perfect for a girl's night in or out.

**Serves**: 2

**Preparation time**: 10 mins

**What You Need**

Handful of fresh blackcurrants

½ lime

25ml gin

75ml Rocks Blackcurrant & Elderflower Drink

Scoop large ice cubes

375ml bottle Prosecco

**What You Do**

Take a cocktail shaker and add a tablespoon of fresh blackcurrants.

Crush with a rolling pin.

Add the juice of half a lime (you can forgo this if your blackcurrants are sour), 25ml of gin, and 75ml of Rocks Blackcurrant & Elderflower drink, and a scoop of large ice cubes.

Shake vigorously and then strain through a tea sieve into two champagne flutes, then top up carefully with ice cold Prosecco.

Garnish with three blackcurrants in each drink.

**Joe Wadsack's Pink Rock Collins**

Rock it out with this recipe for rocking Collins by drinks expert Joe Wadsack.

**Serves**: 1

**Preparation time**: 10 mins

**What You Need**

Three fresh raspberries

25ml or 50ml London Gin (the choice is yours)

Plenty of ice

Rocks Pink Lemonade

1 lemon

**What You Do**

Take one tumbler or hi-ball glass and three fresh raspberries in the bottom muddle (give it a light bash with a muddling stock or the end of a rolling pin), then add 25ml or 50ml of London Gin depending on preference.

Add ice almost to the top then pour Rocks Pink Lemonade to the top.

Stir through, dragging the muddled fruit to the top. Garnish with a flamed lemon rind (hold piece of rind over hob to burn it slightly and release its oils), or just a wedge of lemon squeezed over the top, rind side down, to release the lemon oils onto the surface of the drink.

**Joe Wadsack's Devonshire Daiquiri**

A delicious mix of sweet and sour, this drink is a real treat.

Serves: 1 large drink or 2 small ones

Preparation time: 10 mins

What You Need

Thumb size piece of root ginger

4 basil leaves

1 lime

60ml golden rum

100ml Rocks Mango and Orange Drink

Handful of ice cubes

1 tsp caster sugar (optional)

**What You Do**

In a cocktail shaker add a slice of root ginger, four basil leaves, the juice of half a lime, 60ml of golden rum, 100ml of Rocks Mango and Orange Drink and a handful of ice cubes. If you have a sweet tooth, a level spoon of caster sugar might be required.

Shake vigorously then strain into a martini glass or similar through a tea strainer so as not to leave any pieces of basil or ice crystals in the drink.

Garnish with one basil leaf wedged between two discs of ginger stuck on the sides of the glass to make it look even snazzier!

**Warming Whisky Mac**

What You Do

In a heatproof glass or mug, combine half a shot of Rocks Fiery Ginger Cordial, a shot of Scotch whisky and top up with hot (not boiling) water to create a soothing sipper for winter nights. Add a thin slice of root ginger to decorate.

**Virgin Mulled Wine**

What You Do

In a large pan heat Rocks Spiced Fruit Punch Cordial and water at a ratio of 1:5. Add a couple of cinnamon sticks, a few crushed juniper berries, some star anise and a bay leaf. Gently heat allowing the spices to steep in the cordial and your house to fill with Christmassy smells.

## Company Contact:

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