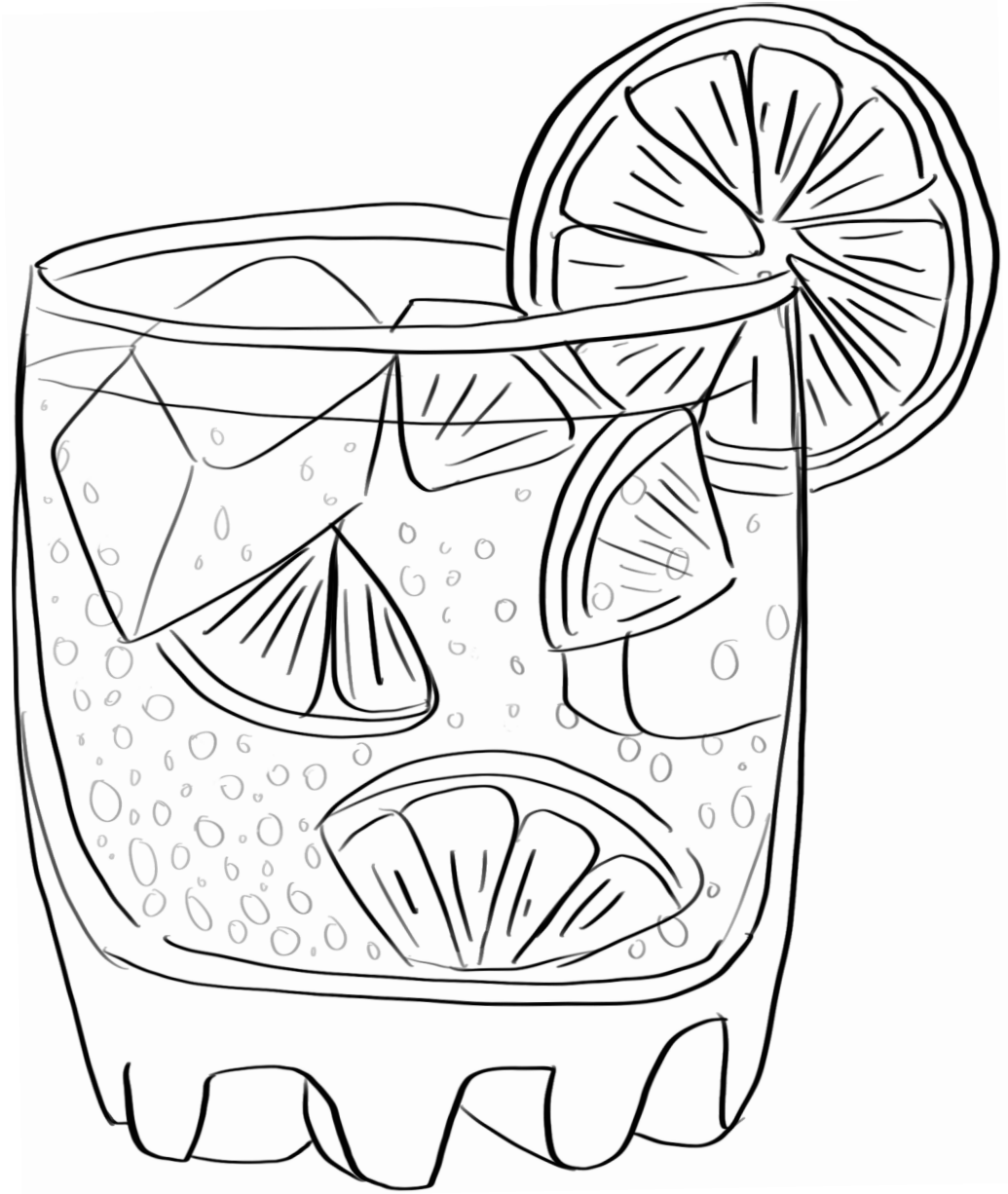


Jam Jar



SWEET WINTER WHITE

PREP TIME: 5 minutes

SERVING: 1 pitcher

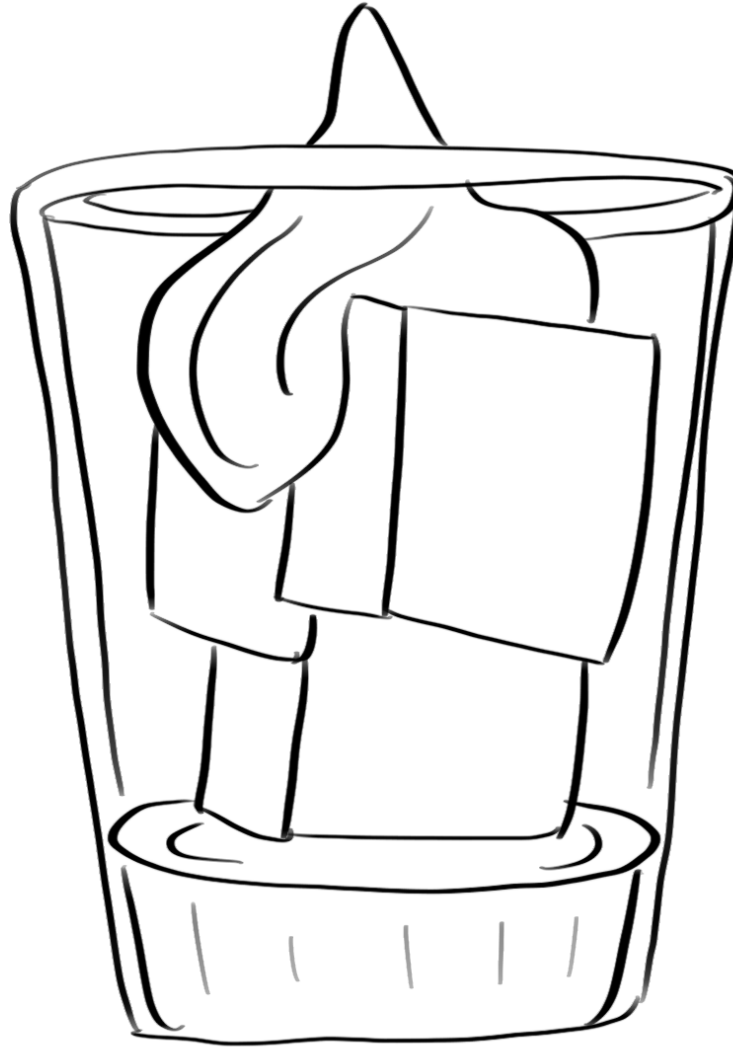
Ingredients:

- 1 bottle Jam Jar Sweet White
- 1 cup clear grapefruit flavored vodka
- 1½ cups club soda
- Lime juice to taste

Directions:

- 1 Mix all ingredients together and pour over ice.
2. Garnish with a lime wheel.

Jam Jar



SWEET SHIRAZ JELLO SHOTS

PREP TIME: 5 minutes

SERVING: 20 one-ounce shots

Ingredients:

- 1 packet gelatin (strawberry or black cherry)
- 1 cup water
- 5 oz Jam Jar Sweet Shiraz, chilled
- 5 oz vodka, chilled

Directions:

1. Boil water in a saucepan and add gelatin, stirring until dissolved.
2. Add wine and vodka, then pour into small plastic tasting cups.
3. Refrigerate at least 3 hours.

Jam Jar



SWEET GREEN SANGRIA

PREP TIME: 1 hour

SERVING: 1 pitcher

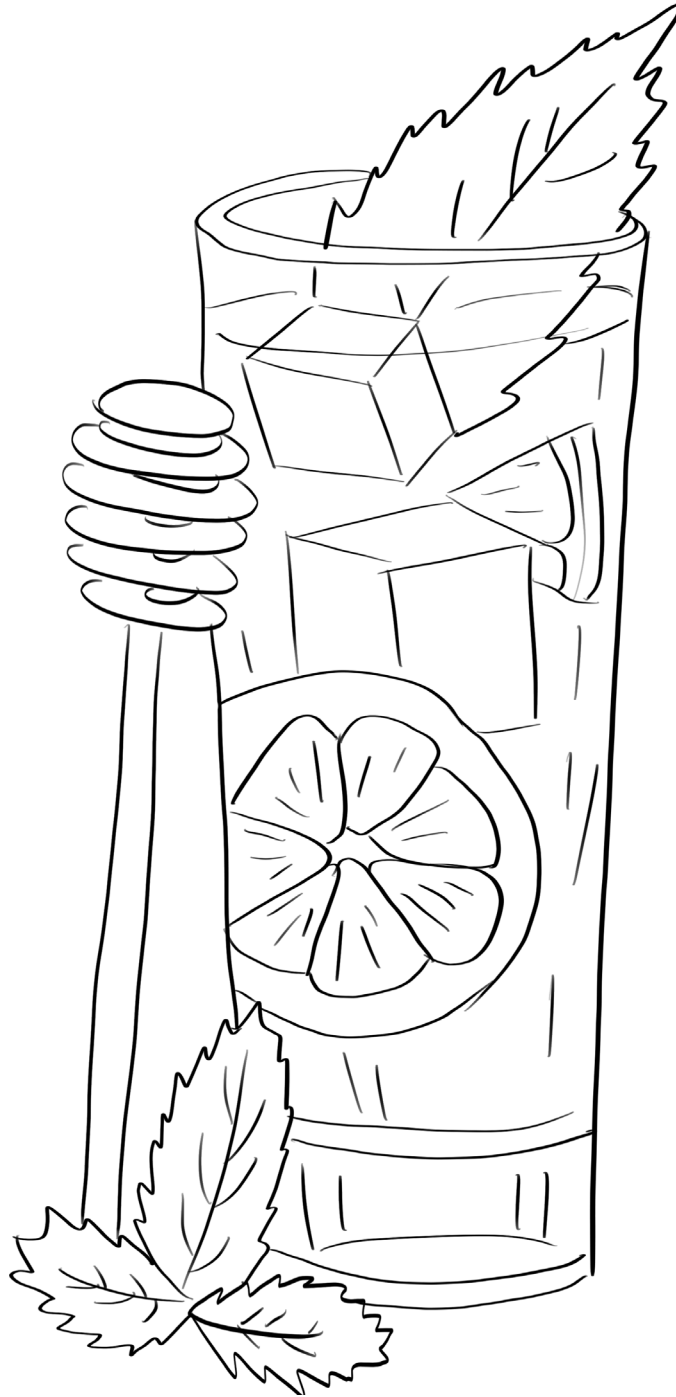
Ingredients:

- 1 bottle Jam Jar Sweet White
- 1¾ cups St. Germain liqueur
- 2 cups sparkling water
- 1 cup green seedless grapes, honeydew melon and green apples
- Handful mint and basil
- 2 limes

Directions:

1. In a large pitcher combine fruit with the Sweet White and St. Germain.
We recommend thinly slicing the limes.
2. Stir and chill for at least one hour.
3. Just before serving, top with sparkling water and stir.
4. Garnish with mint and basil!

Jam Jar



JAM JAR CLEANSE

PREP TIME: 5 minutes
SERVING: 1 cocktail glass

Ingredients:

- 4 oz Jam Jar Sweet White
- 1½ tbsp honey
- ½ tsp hot water
- 2 tsp fresh lemon juice
- Pinch of cayenne (optional)
- Lemon slice
- Mint sprig

Directions:

1. Place the honey and hot water in a glass; stir until the honey is dissolved.
2. Add lemon juice, cayenne and Sweet White and stir well (or shake).
3. Serve over a large square ice cube.
4. Garnish with the lemon slice and mint sprig.
5. Drizzle the top with additional honey if desired.