COCONUT LEMON BALLS

**INGREDIENTS**
- 1 1/2 cup cashews
- 1 cup coconut
- 3 tablespoons juice from one large lemon
- 2 tablespoons maple syrup
- 1 tablespoon melted coconut oil

**DIRECTIONS**
- Add all ingredients to food processor.
- Scoop into small balls.
- Roll in coconut.
- Place on sheet pan, cover, and place in refrigerator.

GREEN PISTACHIO MATCHA BALLS

**INGREDIENTS**
- 12 dates
- 2/3 cup pistachios
- 1/4 cup pumpkin seeds
- 2 teaspoons matcha
- Chopped dark chocolate (The Ram chefs used 6 oz. or half a bag of Wegmans dark chocolate chips)

**DIRECTIONS**
- Add all ingredients to food processor except pistachios.
- Scoop into small balls.
- Roll in pistachios.
- Place on sheet pan, cover, and place in refrigerator.

CHOCOLATE ORANGE DATE BALLS

**INGREDIENTS**
- 2 cups oats
- 13 dates
- Juice from one large orange
- 2 tablespoons cocoa powder
- 2 tablespoons chia seeds
- Dark chocolate (The Ram chefs used 6 oz. or half a bag of Wegmans dark chocolate chips)

**DIRECTIONS**
- Add all ingredients to food processor.
- Scoop into small balls.
- Place on sheet pan, cover, and place in refrigerator.
**BASIL LEMONADE**  
*INSPIRED BY PLANET SATURN*

**INGREDIENTS**
- BASIL SIMPLE SYRUP:
  - 1 cup water
  - 1 cup cane sugar
  - 6-9 fresh basil leaves

**DIRECTIONS**
- Mix and bring to a boil — cool and refrigerate.
- Add ½ to ¾ cup Basil Simple Syrup to 64 oz lemonade.

**BASIL LEMONADE**  
*INSPIRED BY THE SUN AND ORCHIDS AND SWEET TEA*

**INGREDIENTS**
- 6-9 fresh basil leaves
- ½ cup freshly-squeezed orange juice
- ¼ cup orange-basil simple syrup
- 1 lime, freshly-squeezed
- Organic lemon soda or ginger beer, for topping

**DIRECTIONS**
- TO MAKE SIMPLE SYRUP
  - Add all ingredients and let it boil.
  - Once boiling, reduce the heat and let it simmer for 2-3 minutes before turning off heat and letting everything steep (while covered), about 5 minutes. Let cool completely.

**ORANGE CRUSH WITH BASIL**  
*INSPIRED BY THE SUN AND ORCHIDS AND SWEET TEA*

**INGREDIENTS**
- Simple Syrup
  - ¼ cup filtered water
  - ¼ cup organic cane sugar
  - 1 Navel orange, freshly-squeezed
  - 1 teaspoon orange zest
  - 2-3 fresh basil leaves

**DIRECTIONS**
- TO MAKE SIMPLE SYRUP
  - In a bowl, add the orange juice, cooled simple syrup, and lime juice, stirring everything together until combined.
- TO ASSEMBLE
  - Add crushed ice to a glass, fill ¾ of the glass with the orange mocktail mixture, followed by basil leaves. Top with lemon soda or ginger beer. Sip and enjoy!

**GREEN MATCHA ALMOND LATTE**  
*INSPIRED BY PLANET URANUS*

**INGREDIENTS**
- 1 tsp matcha powder
- 5 oz. Almond Milk
- ¼ cup hot water
- Maple Syrup to taste

**DIRECTIONS**
- Mix powder with hot water.
- Add almond milk and maple syrup.
- Blend.
- Pour over ice.

**STRAWBERRY HIBISCUS SWEET TEA**  
*INSPIRED BY PLANET MARS*

**INGREDIENTS**
- 6 Cup Strong Brewed Hibiscus tea
- ½ Cup Sugar
- 1 Pint Strawberries – Pureed.

**DIRECTIONS**
- Blend.
- Chill.
- Serve over ice.