

*Pure Nut Mylk Presents*

# DAIRY FREE HOLIDAY DRINKS

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VARIATIONS ON TRADITIONAL DRINKS,  
DIY LIQUEUR, GARNISH HACKS.







*Pure Nut Mylk, home of Totally Nuts!*

# THE TRUTH ABOUT ALMOND MYLK

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Hi there! I'm Vicki.

You've probably seen me around town as your local pharmacist, Almond Mylk advocate, and busy Mom of 2!

I founded Pure Nut Mylk after years of reading the disappointing labels of the grocery store brands. Why is there such a small amount of protein in almond milk? Almonds have plenty of protein. And why does almond milk need so many chemicals? How come store brand almond milk is gray?

I'm pretty sure almond milk shouldn't be gray!

After researching more about the products in this industry, I found out the store brand almond milk contains 2% almonds or less! That means 98% of store brand almond milk is water and chemicals!

No wonder the store brands are so inexpensive - **chemicals and water are cheap!**

Did you know there was a class action lawsuit against the almond breeze manufacturers? Deceptive Marketing...how can you call your product almond milk when it contains less than 2% almonds? That lawsuit was settled a few years ago for millions of dollars, you can find a link to the details on my website. ([www.purenutmylk.com](http://www.purenutmylk.com))

Outraged by all of this, I began working with the Florida Department of Agriculture. For over a year we tried different methods. Our goal was a high quality, clean label, and great tasting dairy alternative.

The process we developed is patent pending and uses a probiotic to extend the shelf life of the almond milk from 3-5 days to 35 days, under refrigeration. **The result is the best tasting, clean label, and high quality almond milk on the market.**



*For the Dairy Free Consumers*

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*Perfect, Dairy Free Bases*

# DIY LIQUEURS AND BASES

## *Almond Mylk “Bailey’s”*

### Ingredients

10 oz [Totally Nuts! Unsweetened Almond Mylk](#)

8 oz Jameson’s Irish Whiskey

4 oz Canned Coconut Milk

3/4 cup Sugar of Choice (add to taste)

1/4 tsp Instant Coffee (or Turkish Grind)

3/4 tsp Vanilla

1 1/2 tsp Cocoa

### Recipe

Combine all ingredients in a blender

Blend until creamy and one color

Taste for sweetness

Add extra sugar or cocoa as desired

Store in glass container and chill

Serve or use in container

## *Chai Whiskey*

### Ingredients

4 Spiced Chai Tea Bags or 4 Tbsp of Loose Chai leaves

25 oz Bourbon Whiskey (about one 750 ml bottle)

Drink neat, with sprigs, with orange slice, or use in a cocktail

### Recipe

Place Tea in a glass container

Fill container with Bourbon Whiskey

Sit for 1-3 hours (longer for more spice, shorter for lighter taste)

Strain or remove tea bags

Store in glass container

## *Vegan Eggnog (cold)*

### Ingredients

10 oz [Totally Nuts! Holiday Almond Mylk](#)

8 oz Can of Coconut Cream

Coconut Sugar (to taste, tends to be lighter than refined sugar)

Sliced Frozen Banana

### Recipe

Slice a banana and Freeze for 3-4 hours ahead of time

Blend Coconut Cream with Coconut Sugar

Slowly add frozen banana slices until texture is creamy (too much banana makes nice cream!)

Add and Blend in [Totally Nuts! Holiday Almond Mylk](#)

Taste and add other ingredients to taste/texture

Best used within 24-48 hours

Garnish with cinnamon, nutmeg, clove, ginger, peppermint sticks







Warm, Fuzzy, and Spiked

# WARM HOLIDAY DRINKS

## Chai Latte

Ingredients
Chai Tea Bags, Loose Chai Leaves, or Chai Powder
6 oz <a href="#">Totally Nuts! Unsweetened Almond Mylk</a>
1 1/2 oz Espresso
Cinnamon stick, marshmallows (most brands are dairy free)
Optional: Add Spiced Rum for a kick!

Recipe
(Hot) Froth <a href="#">Totally Nuts! Unsweetened Almond Mylk</a>
(Hot) Steep Chai (or add powder per directions)
(Hot) Mix in an espresso shot (sub 2 oz drip coffee)
(Iced) Steep Chai in 2 oz of hot water to make a concentrate, let cool
(Iced) Pour <a href="#">Totally Nuts! Unsweetened Almond Mylk</a> over ice
(Iced) Pour espresso and Chai concentrate

## Matcha Latte

Ingredients
Matcha
6 oz <a href="#">Totally Nuts! Unsweetened Almond Mylk</a>
Sweetener (Coconut sugar, honey, maple syrup, etc)

Recipe
Prepare Matcha following directions on container
Steam or Froth <a href="#">Totally Nuts! Almond Mylk</a>
Add Almond Mylk to Matcha
Sweeten to preference!

## Irish Coffee

Ingredients
1 1/2 oz Jameson's Irish Whiskey
<a href="#">Totally Nuts! Unsweetened Almond Mylk</a>
1/4 cup Sugar of Choice (or sub Maple Syrup)
4 oz Hot Coffee (Dark Roast best)
Garnish with cinnamon, caramel, nutmeg, etc.

Recipe
Create a simple syrup by mixing your choice of sugar 1:1 with hot water
In mug, add 1/4 oz of (to preference) simple syrup
Pour Irish Whiskey, stir
Top with hot coffee, leave 1 inch of room from the top
Froth <a href="#">Totally Nuts! Unsweetened Almond Mylk</a> to microfoam
Gently scoop microfoam from froth and layer it on top of the hot coffee



Chilled like Snowflakes

# ICED HOLIDAY DRINKS

## White Russian

Ingredients
2 1/2 oz <a href="#">Totally Nuts! Unsweetened Almond Mylk</a>
1 1/2 oz Kahlua
1 1/2 oz Vodka
Large Ice Cube

Recipe
Place the large ice cube in a rocks glass
Pour the Vodka then Kahlua
Slowly pour the <a href="#">Totally Nuts! Unsweetened Almond Mylk</a>
Mix and Enjoy!

## Chai Whiskey Sour

Ingredients
2 oz Chai Whiskey
1 oz Lemon Juice
1/4 oz Maple Syrup (or to taste)
Garnish with Cinnamon Stick or Star Anise

Recipe
Mix all ingredients in a DRY cocktail shaker
Shake vigorously for 10 seconds
Add cocktail ice to cocktail shaker
Shake another 30 seconds

Double strain (uses a cocktail strainer and a mesh filter) onto a large ice cube.

## Siesta Key Eggnog

Ingredients
6 oz of Vegan Eggnog
2 oz of Toasted Coconut Siesta Key Rum
Garnish with Shaved Coconut Flakes, Snow Rim Glass (see bonus chapter)
Ice

Recipe
Snow Rim Glass (see bonus chapter)
Add ice
Pour Toasted Coconut Siesta Key Rum
Pour Eggnog
Stir and enjoy!





BONUS CHAPTER

# HOLIDAY GARNISH HACKS

## Snowflake Landed on a Straw (Great Drink Marker)

Ingredients	Recipe
Various Colored Paper	Cut a 1 1/2 inch square, fold in half horizontally
Scissors	Fold in half vertically
Optional: Biodegradable Glitter or Glitter Glue	Do not cut off folded sides. Proceed to cut small triangles, rounds, and snips into the edges. Very carefully, you can cut the folded point to make a circle or star in the middle of the snowflake.
Paper Straws (Save Our Sea Turtles!)	Create 2 per straw, decorate before next step
Double sided tape	Tape the two snowflakes about 1/2 inch down from the straw opening

## Snow Rim

Ingredients	Recipe
Coarse Sugar	On one plate, pour a layer of maple syrup
Maple syrup	On the other plate, pour a thick (1/4 inch tall) layer of coarse sugar
2 Plates	Place the rim of the glass in the maple syrup. Rotate the glass to coat the edges, lift glass and let extra maple syrup drip off the rim
Glass	Place the rim of the glass all the way through the thick layer of coarse sugar. Slowly rotate the glass to coat the edges

## Peppermint Ice Cubes

Ingredients	Recipe
Totally Nuts! Almond Mylk (Choose <a href="#">Cafe Au Lait</a> for <a href="#">peppermint coffee cubes</a> , <a href="#">Mayan Cocoa</a> for <a href="#">peppermint chocolate cubes</a> , or <a href="#">Holiday</a> for <a href="#">peppermint spice cubes</a> )	Unwrap peppermint sticks and chocolate and crush them to small bits
Peppermint Sticks	Fill the ice cube tray pockets half way with the crushed pieces
Optional: Organic Dark Chocolate	Pour your <a href="#">Totally Nuts! Almond Mylk</a> on top of the crushed pieces
Ice Cube Tray	Freeze over night
	Serve in cold drinks as ice cubes or melt in hot coffee





*The Healthiest Almond Mylk in Sarasota*

# TOTALLY NUTS!

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All of our Totally Nuts! Almond Mylks are the healthiest almond milks in Sarasota (and the world!). Why is this? Well our base, the Unsweetened Almond Mylk, has only 4 ingredients:

Almonds, Filtered Water, a touch of Sea Salt, and splash of Probiotic.

It means NO preservatives, NO fillers, and NO unnecessary binding agents!

At the moment of this publishing, we sell our mylks in a few locations around Sarasota County:

- Our shop, 6592 Superior Ave, Sarasota, FL
- Simon's Coffee House
- Nelly's Deli
- Bradenton Farmer's Market
- We will soon be in Lucky's Market!

To get your Almond Mylk Lattes and Smoothies, head over to

- Simon's Coffee House
- Lelu Coffee Lounge

To order any of our flavors, head over to [www.purenutmylk.com](http://www.purenutmylk.com)

Please be aware that any Almond Mylk being shipped, must be shipped overnight only.

*A Big Thank You To*

# CREDITS

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Almond Mylk "Bailey's" adapted from I Love Vegan Blog. See Original Recipe:  
<https://www.ilovevegan.com/vegan-irish-cream-liqueur-homemade-baileys/>

Chai Whiskey and Chai Whiskey Sour adapted from Discover: A Blog By World Market Blog. See Original Recipe:  
[http://www.worldmarket.com/blog/recipe/chai-whiskey-sour-cocktail-recipe/?camp=sp%3Ainterest%3Aoctober\\_evergreen&utm\\_medium=paid\\_social&utm\\_source=pinterest&utm\\_campaign=october\\_evergreen&pp=0&epik=v%3D1%26u%3DdKajzTaFwozLQ0IMtY4zGbz2hXgVDto4%26n%3DPHvjaELLdUgwXAHij6SKcA%3D%3D](http://www.worldmarket.com/blog/recipe/chai-whiskey-sour-cocktail-recipe/?camp=sp%3Ainterest%3Aoctober_evergreen&utm_medium=paid_social&utm_source=pinterest&utm_campaign=october_evergreen&pp=0&epik=v%3D1%26u%3DdKajzTaFwozLQ0IMtY4zGbz2hXgVDto4%26n%3DPHvjaELLdUgwXAHij6SKcA%3D%3D)

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Social Marketing Journey

