



THE TWO

AT DAZING

COOKBOOK



This is the 4th cookbook that NWO has produced as part of our annual end-of-year holiday festivities.

Normally we ask our team to share recipes they enjoy making.

But this one is different ...

IT'S AN



We're all aware of the impact that artificial intelligence is having on our lives, including our workplaces.

Our agency has been on the front foot with this emerging and ever-changing technology. This year, we've made it part of our daily work, and made a point of sharing trends and tips with our clients.

So when it came time to put together this year's cookbook, we decided to put our skills – and AI's – to the test.

We shared with AI a few facts about each of our staff members, and asked for a recipe and image to match each person. AI then did all the heavy lifting, and the results are here for you to see.

Hopefully you'll try a few of these AI-generated recipes over the holidays and beyond. If you like them, let us know.

# TAKEOVER

If not, send your complaints to ChatGPT and MidJourney ... we're a bit dubious about the smoked paprika in Will's Chicken Alfredo, too.

Happy cooking and best wishes from Suz, Scott, Greg, Jo, Andrew, Liam, Mike, Will, Bec, Bree and Kerry.



**Create me a recipe for:**

Andrew – a Libra and passionate sports fanatic who loves going to the beach with his family, is a coffee snob, and loves making breakfasts but has a strong dislike for avocado.



**Why AI picked it**

**Coffee lover's dream**

The tiramisu latte elevates Andrew's passion for coffee with indulgent, dessert-like elements.

**Breakfast simplicity**

The egg toast is quick, satisfying and easy to make, yet it feels luxurious.

**Libra balance**

The meal pairs rich coffee with a hearty breakfast in a perfectly harmonious combination.

# Andrew's Cafe-Style Tiramisu Latte with Fancy Egg Toast

by Andrew and 

## For the tiramisu latte

1 shot of espresso or 1/3 cup strong brewed coffee

1/2 cup milk (whole milk or plant-based for frothing)

1 tbsp mascarpone cheese (optional for creaminess)

1/2 tsp vanilla extract

1 tsp cocoa powder (plus more for garnish)

1–2 tsp sugar or sweetener (to taste)

Whipped cream for topping

## For the fancy egg toast

2 slices of thick brioche or sourdough bread

2 large eggs

1 tbsp butter

1 tbsp grated Parmesan cheese

Salt and pepper to taste

1 tsp finely chopped chives (optional for garnish)

## For the tiramisu latte

Brew the espresso or strong coffee and pour into a large mug.

In a small saucepan, heat milk until steaming. Whisk in mascarpone (if using), vanilla extract, cocoa powder and sugar until combined. Froth the mixture using a handheld frother or whisk.

Pour the frothed milk over the coffee. Top with whipped cream and a dusting of cocoa powder for a café-style look.

## For the fancy egg toast

Toast the brioche or sourdough slices until golden and crispy.

Heat butter in a skillet over medium heat. Crack the eggs into the pan, sprinkle with Parmesan cheese, and season with salt and pepper. Cover the skillet and cook until the whites are set and the yolks are runny (or to your preferred doneness).

Place an egg on each slice of toast. Garnish with chives for a pop of colour and presentation.



### Create me a recipe for:

Kerry – a caring and considerate soul who loves going to the gym about as much as she loves her puppy, Harley. And who is an intermediate cook with not a lot of time for cooking. Her favourite ingredients to use are vegetables, beef and chicken.



### Why AI picked it

#### Quick and nutritious

Packed with lean protein and vibrant vegetables, perfect for Kerry's gym-loving lifestyle.

#### Intermediate-level cooking

Stir-frying is simple yet satisfying, perfect for Kerry's skill level and time constraints.

#### Thoughtful

Including a little extra treat for Harley reflects Kerry's caring and nurturing personality.

# Kerry's Quick Beef Veggie Stir-Fry

## with Doggy Side Treats

by Kerry and 

### For the stir-fry

455g lean beef strips (sirloin or flank steak, sliced thinly)

2 tbsp soy sauce

1 tbsp cornstarch (optional, for tenderising beef)

2 tbsp sesame/vegetable oil

2 cups broccoli florets

1 red capsicum, sliced

1 large carrot, julienned

1 zucchini, sliced

2 cloves garlic, minced

1 tsp grated ginger

### For the stir-fry sauce

3 tbsp soy sauce

1 tbsp oyster sauce or hoisin sauce

1 tbsp honey or maple syrup

1 tsp sesame oil

1 tsp cornstarch mixed with 2 tbsp water (optional for thickening)

### For Harley's doggy treats

1/2 cup plain cooked beef or chicken, finely chopped

1/2 cup cooked carrots, mashed

1/4 cup rolled oats

1 egg

### Marinate the beef

Toss beef strips with soy sauce and cornstarch (if using).

Let marinate for 10 minutes while you prep the vegetables.

### Prepare the puppy treats

Preheat the oven to 175°C. Mix cooked beef or chicken, mashed carrots, rolled oats and egg in a small bowl.

Shape into small patties or balls and place on a lined baking sheet.

Bake for 15–20 minutes until firm. Let cool before serving to Harley.

### Cook the stir-fry

Heat sesame oil in a large skillet or wok over high heat.

Add beef and stir-fry until browned, about 2–3 minutes. Remove and set aside.

In the same pan, add garlic and ginger, followed by the broccoli, capsicum, carrot and zucchini. Stir-fry for 3–4 minutes until tender-crisp.

Return beef to the pan. Pour in the sauce ingredients and cook, stirring, for another 2–3 minutes until everything is coated and heated through.

### Serve

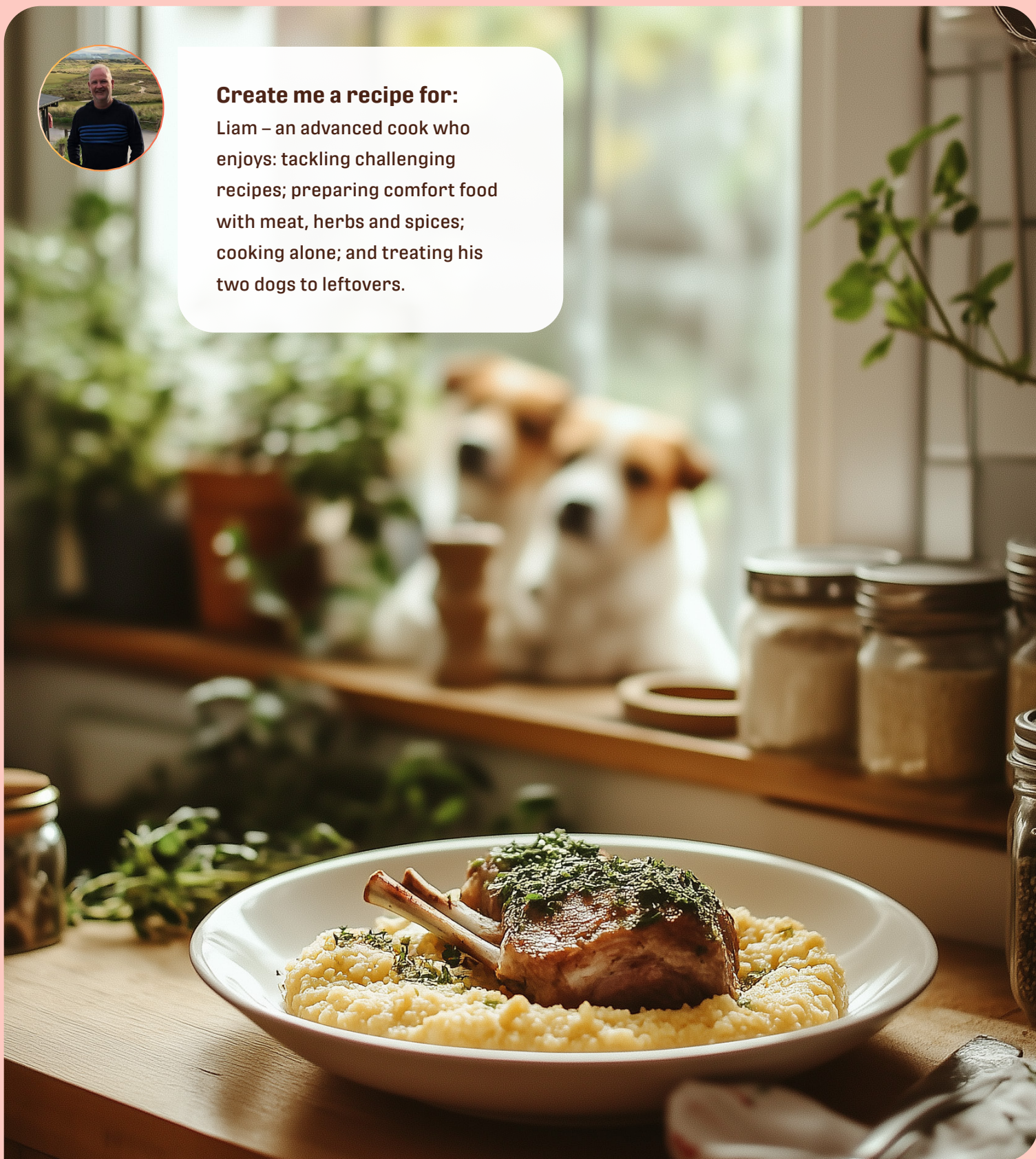
Plate the stir-fry over steamed rice or quinoa for a complete meal.

Offer Harley a cooled treat for being the best sous-chef!



### Create me a recipe for:

Liam – an advanced cook who enjoys: tackling challenging recipes; preparing comfort food with meat, herbs and spices; cooking alone; and treating his two dogs to leftovers.



### Why AI picked it

#### Indulgence

The lamb is rich and deeply flavoured, while the polenta adds creamy comfort.

#### Challenge

A multi-step process Liam can enjoy solo, with plenty of room to showcase his cooking skills.

#### Dogs included

The braising juices serve as a bonus for his furry friends.



# Liam's Rustic Herb-Crusted Lamb Shanks

## with Cheesy Polenta

by Liam and 

### For the lamb shanks

4 lamb shanks  
2 tbsp olive oil  
1 large onion, chopped  
4 garlic cloves, minced  
2 large carrots, diced  
2 celery stalks, diced  
1 cup red wine  
2 cups beef or chicken stock  
1 can (400g) diced tomatoes  
2 tbsp tomato paste  
2 sprigs fresh rosemary  
2 sprigs fresh thyme  
1 bay leaf  
Salt and freshly ground black pepper

### For the cheesy polenta

1 cup polenta  
(coarse ground)  
4 cups water or  
chicken stock  
1 cup grated Parmesan cheese  
2 tbsp butter  
1/2 cup heavy cream  
(optional for extra indulgence)  
Salt to taste

### Prepare the lamb shanks

Season lamb shanks generously with salt and pepper.

Heat olive oil in a large Dutch oven over medium-high heat. Sear the shanks on all sides until browned, then set aside.

### Create the braise

In the same pot, add onion, garlic, carrots and celery. Sauté until softened, about 5 minutes.

Stir in tomato paste and cook for 2 minutes to enhance flavour.

Deglaze the pot with red wine, scraping up browned bits. Simmer for 3 minutes.

### Braise the lamb

Add stock, diced tomatoes, rosemary, thyme and bay leaf to the pot. Return lamb shanks and cover with a lid. Simmer on low heat for 2.5–3 hours, turning shanks occasionally, until the meat is tender and falling off the bone.

### Make the cheesy polenta

Bring water or stock to boil in a medium saucepan.

Gradually whisk in polenta to avoid lumps. Lower the heat and cook, stirring frequently, for 20–25 minutes until creamy.

Stir in butter, Parmesan and cream (if using). Season with salt.

### Serve

Spoon a generous portion of polenta onto each plate and top with a lamb shank. Ladle braising juices over the top.

Let the leftover juices cool slightly for a treat Liam's dogs will love.



**Create me a recipe for:**

Suz – who loves playing the piano and writing crime fiction, and is a skilled and creative cook who enjoys experimenting with challenging recipes (particularly those featuring seafood, vegetables, herbs and spices).



**Why AI picked it**

**Seafood and vegetables**

Highlights her favourite ingredients in a harmonious pairing.

**Challenging yet rewarding**

Balances precision (risotto technique) with creativity (herb-crusted scallops).

**Experimental style**

Offers room for Suz to adjust herbs, vegetables or presentation to her liking.

# Suz's Herb-crusted Seared Scallops

## with Vegetable Risotto

by Suz and 

### For the herb-crusted scallops

12 large sea scallops  
2 tbsp olive oil  
1/4 cup panko breadcrumbs  
2 tbsp fresh parsley, finely chopped  
2 tbsp fresh dill, finely chopped  
1 clove garlic, minced  
Zest of 1 lemon  
Salt and pepper to taste

### For the vegetable risotto

1 cup Arborio rice  
3 cups vegetable stock, kept warm  
1 small onion, finely diced  
1 clove garlic, minced  
1 cup asparagus tips, chopped  
1 cup zucchini, diced  
1/2 cup dry white wine  
1/2 cup Parmesan cheese, grated (optional)  
2 tbsp butter or olive oil  
Fresh thyme for garnish

### Prepare the herb-crusted scallops

In a small bowl, combine panko breadcrumbs, parsley, dill, garlic, lemon zest, salt and pepper.

Pat the scallops dry and season lightly with salt and pepper.

Press the herb mixture onto one side of each scallop.

### Sear the scallops

Heat olive oil in a skillet over medium-high heat.

Sear scallops herb-side down for 2–3 minutes until golden and crusted. Flip and cook the other side for 1–2 minutes until just cooked through.

Remove and keep warm.

### Make the risotto

In a large skillet, melt butter or heat olive oil over medium heat.


Add onion and garlic, cooking until softened. Stir in Arborio rice and toast for 1–2 minutes. Deglaze the pan with white wine, stirring until absorbed. Add warm vegetable stock one ladle at a time, stirring frequently and allowing each addition to absorb before adding the next.

When the rice is almost tender, stir in asparagus and zucchini. Cook until vegetables are just tender. Finish with Parmesan cheese (if using) and season with salt and pepper.

### Assemble and serve

Plate a generous portion of vegetable risotto. Arrange scallops on top.

Garnish with fresh thyme and a squeeze of lemon juice.



**Create me a recipe for:**

Greg – a Kiwi nicknamed Seagull for his love of stealing hot chips, and an adventurous globetrotter drawn to extreme pursuits, but who prefers to keep it tame in the kitchen.



### Why AI picked it

**Quick and flavourful**

Perfect for a beginner with limited time, delivering big flavour without complexity.

**Kiwi-inspired adventure**

Combines seafood and beef, reflecting Greg's adventurous side.

**Organised and precise**

Follows a clear, structured process to suit his cooking style.

# Greg's Kiwi-Inspired Surf 'n' Turf Stir-fry

by Greg and 

## Protein

200g beef sirloin or rump  
steak, sliced thin

200g prawns  
(peeled and deveined)

## Marinade

2 tbsp soy sauce

1 tbsp oyster sauce

1 tsp sesame oil

1 tsp honey

1 tsp grated fresh ginger

1 clove garlic, minced

## Vegetables

1 red capsicum, sliced

1 cup broccoli florets

1 cup snow peas

1/2 cup carrots, julienned

2 spring onions, chopped

## Stir-fry sauce

2 tbsp soy sauce

1 tbsp hoisin sauce

1 tsp cornstarch mixed with 2  
tbsp water

Juice of 1/2 lime

## Garnish

Fresh coriander

Sesame seeds

Spring onions

## Serve with

Steamed rice or noodles

## Marinate the proteins

In a bowl, combine the marinade ingredients. Divide between the beef and prawns, ensuring both are coated.

Set aside for 10–15 minutes.

## Prepare the stir-fry sauce

Mix soy sauce, hoisin sauce, lime juice and the cornstarch slurry in a small bowl. Set aside.

## Cook the beef

Heat a large wok or skillet over high heat. Add a splash of oil and stir-fry the beef slices for 2–3 minutes until just cooked.

Remove and set aside.

## Cook the prawns

In the same wok, add another splash of oil and stir-fry the prawns until pink and opaque (about 2 minutes). Remove and set aside with the beef.

## Stir-fry the vegetables

Add the capsicum, broccoli, snow peas and carrots to the wok. Stir-fry for 3–4 minutes, keeping them a little crisp.

## Combine

Return the beef and prawns to the wok. Pour in the stir-fry sauce and toss everything together until heated through and coated evenly.

## Serve and garnish

Serve over steamed rice or noodles, garnished with spring onions, sesame seeds and fresh coriander if desired.



### Create me a recipe for:

Jo – a passionate dog lover, huge fan of records and football, and advanced cook who enjoys creating seafood and veggie-based dinners and experimenting with flavours.



### Why AI picked it

#### Experimental potential

Jo can adjust the spice levels or swap in her favourite vegetables or herbs, making this dish uniquely hers.

#### Challenge accepted

The multi-step process and seafood handling provide enough complexity to keep her engaged.

#### Flavour forward

The bold, spicy broth ensures that taste takes centre stage, just as Jo prefers.

# Jo's Spicy Seafood Bouillabaisse

by Jo and 

## Base broth

2 tbsp olive oil  
1 large onion, diced  
2 cloves garlic, minced  
1 fennel bulb, thinly sliced  
1 red capsicum, diced  
1 tsp smoked paprika  
1/2 tsp cayenne pepper (adjust to taste)  
1/2 tsp saffron threads (optional for depth)  
1/2 tsp ground coriander  
1/2 tsp turmeric  
Salt and pepper to taste

## Liquid and seasoning

1/2 cup dry white wine  
4 cups fish or seafood stock (or water with fish bouillon cubes)  
1 can (400g) diced tomatoes  
1 tbsp tomato paste  
Juice of 1 lemon

## Seafood and vegetables

455g firm white fish (e.g. cod or halibut), cut into chunks  
12 large shrimp, peeled and deveined  
455g mussels or clams, cleaned  
1 zucchini, diced  
1 cup cherry tomatoes, halved

## Garnish and to serve

Coriander or parsley sprigs  
Crusty bread

## Build the base

Heat olive oil in a large pot or Dutch oven over medium heat.

Add onion, garlic, fennel and red capsicum. Sauté until softened, about 5–7 minutes.

## Spice it up

Stir in smoked paprika, cayenne pepper, saffron (if using), coriander and turmeric.

Toast the spices for 1–2 minutes to release their flavours.

## Simmer the broth

Add white wine and simmer for 2–3 minutes to reduce slightly.

Stir in the fish stock, diced tomatoes, tomato paste and lemon juice.

Bring to boil, then reduce heat and simmer for 15 minutes.

## Add the vegetables

Stir in zucchini and cherry tomatoes.

Simmer for another 5 minutes.

## Cook the seafood

Add fish chunks, shrimp and mussels/clams to the pot. Cover and cook for 5–7 minutes, or until the fish is tender, the shrimp are pink and the mussels/clams have opened.

Discard any mussels/clams that don't open.

## Finish and serve

Taste and adjust seasoning with salt, pepper or extra spices.

Ladle into bowls, garnish with parsley or cilantro, and serve with crusty bread for dipping.



### Create me a recipe for:

Will – a bright and friendly car nut with a passion for fast driving and fast cooking thanks to his busy schedule. Loves to take leftover portions for tomorrow's lunch.



### Why AI picked it

#### Comfort and indulgence

Creamy alfredo and cheesy baked goodness hit all the comfort food notes.

#### Quick and simple

Straightforward steps make it perfect for someone with a busy, high-energy lifestyle.

#### Solo-friendly cooking

The dish can easily be portioned for solo enjoyment or sharing.



# Will's Speedy Chicken Alfredo Bake

by Will and 

## For the bake

300g cooked penne pasta  
2 chicken breasts, cubed  
1 tbsp olive oil  
1 tsp smoked paprika  
1/2 tsp garlic powder  
1 cup broccoli florets  
1 cup cherry tomatoes, halved  
1/2 cup frozen peas

## For the alfredo sauce

2 tbsp butter  
2 cloves garlic, minced  
1 cup heavy cream  
1/2 cup grated  
Parmesan cheese  
1/4 tsp nutmeg  
(optional, for depth)  
Salt and pepper to taste

## Toppings

1/2 cup shredded  
mozzarella cheese  
1 tbsp chopped parsley

## Prepare the chicken

Heat olive oil in a large skillet over medium heat.

Toss cubed chicken with smoked paprika, garlic powder, salt and pepper. Cook for 5–7 minutes until golden and cooked through. Remove from skillet and set aside.

## Blanch the vegetables

Bring a small pot of salted water to a boil. Blanch broccoli for 2 minutes, then drain.

## Make the alfredo sauce

In the same skillet, melt butter over medium heat.

Add minced garlic and sauté until fragrant (about 1 minute).

Stir in heavy cream, Parmesan cheese, nutmeg, salt and pepper. Simmer gently until the sauce thickens, about 3–4 minutes.

## Combine ingredients

In a large mixing bowl, combine the cooked penne, chicken, broccoli, cherry tomatoes, peas and alfredo sauce.

Toss well to coat evenly.

## Assemble and bake

Preheat oven to 200°C. Transfer the mixture to a greased baking dish. Top with shredded mozzarella cheese. Bake for 15–20 minutes until bubbly and golden.

## Garnish and serve

Remove from the oven, sprinkle with chopped parsley and serve piping hot.



**Create me a recipe for:**

Bec – a Libra, cat lover and pescetarian who enjoys creating healthy, nutritious meals with vegetables, herbs, spices and seafood, favouring dishes with bold flavours.



**Why AI picked it**

**Healthy and nutritious**

Loaded with vegetables and wholesome grains for a balanced meal, perfect for a Libra.

**Vegetarian-friendly**

A satisfying meatless option that's still packed with protein from quinoa and feta.

**Flavour-first**

The roasted veggies and Mediterranean dressing ensure bold, vibrant flavours.

# Bec's Loaded Veggie Mediterranean Bowl

by Bec and 

## For the bowl

1 cup cooked quinoa or couscous  
1/2 cup cherry tomatoes, halved  
1/2 cup cucumber, diced  
1/2 cup red capsicum, sliced  
1/4 cup kalamata olives, halved  
1/4 cup crumbled feta cheese (optional)

## For the roasted vegetables

1 medium zucchini, sliced into half-moons  
1 cup broccoli florets  
1 medium carrot, sliced thinly  
2 tbsp olive oil  
1/2 tsp smoked paprika  
1/2 tsp garlic powder  
Salt and pepper to taste

## For the dressing

2 tbsp olive oil  
1 tbsp lemon juice  
1 clove garlic, minced  
1 tsp dried oregano  
Pinch of salt and pepper

## For garnish

Fresh parsley or mint, chopped  
Sprinkle of sesame seeds or toasted pine nuts (optional)

## Cook the base

Prepare quinoa or couscous according to package instructions and set aside.

## Roast the vegetables

Preheat the oven to 200°C.

Toss zucchini, broccoli and carrot slices with olive oil, smoked paprika, garlic powder, salt and pepper. Spread evenly on a baking sheet and roast for 20 minutes, stirring halfway through, until tender and slightly caramelised.

## Prepare the dressing

In a small bowl, whisk together olive oil, lemon juice, minced garlic, oregano, salt and pepper.

## Assemble the bowl

In a large serving bowl, layer the cooked quinoa or couscous as the base. Arrange roasted vegetables, cherry tomatoes, cucumber, roasted red capsicums and olives on top.

Drizzle with the dressing and sprinkle with feta cheese if using.

## Garnish and serve

Add fresh parsley or mint and sprinkle with sesame seeds or pine nuts for added crunch. Serve immediately.



### Create me a recipe for:

Scott – a fitness junkie with a love for his ginger cat, who thrives on being challenged and is known for his curiosity and imagination. He loves when family and friends come together in the kitchen.



### Why AI picked it

#### Healthy and whole

Packed with vegetables, grains and plant-based protein, the salad aligns with Scott's fitness-focused lifestyle.

#### Spices and imagination

Moroccan-inspired flavors challenge Scott's advanced skills while indulging his imaginative palate.

#### Social cooking

Friends can help chop vegetables, mix the dressing or toast the nuts, making it a collaborative experience.

# Scott's Spiced Moroccan Grain Salad

## with Herbed Labneh

by Scott and 

### For the salad

1 cup cooked quinoa (or bulgur wheat for extra texture)  
1 can (425g) chickpeas, drained and rinsed  
1 large carrot, grated  
1 cucumber, diced  
1/2 red onion, thinly sliced  
1/4 cup pomegranate seeds  
1/4 cup chopped fresh parsley  
1/4 cup chopped fresh mint  
1/4 cup toasted almonds or pistachios

### For the dressing

3 tbsp olive oil  
1 tbsp lemon juice  
1 tsp honey or maple syrup  
1 tsp ground cumin  
1/2 tsp smoked paprika  
1/2 tsp ground cinnamon  
1 clove garlic, minced  
Salt and pepper to taste

### For the herbed labneh (optional but elevated!)

1 cup Greek yogurt (strained overnight for thicker texture)  
1 tbsp olive oil  
1 tsp za'atar spice blend  
1 tbsp finely chopped fresh herbs (dill, parsley or mint)

### Prepare the labneh

Mix strained Greek yogurt with olive oil, za'atar and fresh herbs. Set aside to chill.

### Cook the grain base

Cook quinoa or bulgur wheat according to package instructions. Fluff with a fork and let cool.

### Assemble the salad

In a large bowl, combine quinoa, chickpeas, carrot, cucumber, red onion, pomegranate seeds, parsley and mint.

### Make the dressing

Whisk together olive oil, lemon juice, honey, cumin, paprika, cinnamon, garlic, salt and pepper. Pour over the salad and toss to coat.

### Serve

Spoon the salad onto plates or a large serving dish. Top with toasted nuts for crunch and a dollop of herbed labneh for creaminess.



**Create me a recipe for:**

Mike – who pines for the cold climes of London, his old home town, and who embraces creative and adventurous cooking with a chaotic style that matches his penchant for randomly 'jazz scatting' around the office.



**Why AI picked it**

**Warm comfort food**

A nod to London's cold climate and hearty meals.

**Chaotic yet collaborative**

The multi-step process suits Mike's cooking style, and the tasks can easily be shared.

**Adventurous twist**

Incorporating cheddar into the duxelles and a spicy cheese sauce adds a creative flair.

# Mike's Jazzy Beef Wellington

## with Spicy Cheese Twist

by Mike and 

### For the beef wellington

500g beef tenderloin  
1 tbsp olive oil  
1 tbsp Dijon mustard  
225g mushrooms,  
finely chopped  
1 small shallot, minced  
2 cloves garlic, minced  
1 tbsp fresh thyme, chopped  
1/2 cup grated cheddar cheese  
6 slices prosciutto  
1 sheet puff pastry  
1 egg, beaten (for egg wash)  
Salt and pepper to taste

### For the spicy cheese sauce

1 tbsp butter  
1 tbsp flour  
1 cup milk  
1/2 cup Gruyère cheese,  
shredded  
1 tsp paprika  
1/4 tsp cayenne pepper  
Salt and pepper to taste

### Prepare the beef

Preheat your oven to 200°C. Season the beef tenderloin with salt and pepper. Heat olive oil in a skillet over high heat. Sear the beef on all sides for 1–2 minutes per side. Remove and brush with Dijon mustard.

### Make the mushroom duxelles

In the same skillet, sauté mushrooms, shallot and garlic until the mixture is dry. Stir in thyme and let cool slightly. Mix in shredded cheddar cheese for a cheesy twist.

### Assemble the wellington

Lay out plastic wrap. Overlap prosciutto slices into a rectangle. Spread the mushroom–cheese mixture evenly on top. Place the beef on the edge of the prosciutto. Roll tightly into a log using the plastic wrap. Chill for 15 minutes. Roll out puff pastry. Unwrap the beef and prosciutto parcel, and place it on the pastry. Fold the pastry around the parcel, sealing the edges. Brush with egg wash and cut decorative patterns on top.

### Bake the wellington

Place on a baking sheet and bake for 25–30 minutes or until golden brown. Let rest for 10 minutes before slicing.

### Make the spicy cheese sauce

In a saucepan, melt butter and whisk in flour to form a roux. Cook for 1 minute. Gradually whisk in milk and cook until thickened. Stir in Gruyère, paprika and cayenne. Season to taste.

### Serve

Slice the wellington into thick portions. Drizzle with the spicy cheese sauce and garnish with fresh thyme.



**Create me a recipe for:**

Bree – the world's biggest Taylor Swift fan, who loves cocktails, Christmastime and all things pink but would rather die than cook.



**Why AI picked it**

**Cocktail love**

A stylish, delicious drink that doesn't require cooking.

**Pink theme**

Aligns with Bree's favourite colour.

**Festive flair**

Celebrates her love for Christmas with seasonal flavours and garnishes.



# Bree's Festive Pink Punch

by Bree and 

## For the punch

2 cups cranberry juice (chilled)  
1 cup pink lemonade (chilled)  
1 cup sparkling rosé (or club soda for a non-alcoholic option)  
1/2 cup vodka (optional)  
1/4 cup triple sec or orange liqueur (optional)  
1/4 cup grenadine

## For garnish

Fresh cranberries  
Lime slices  
Mint leaves  
Pink sugar for rimming glasses

## Optional additions

A splash of prosecco for extra sparkle  
Edible glitter for a magical Taylor Swift vibe

## Prepare the glasses

Rim cocktail glasses with lime juice, then dip them into pink sugar for a festive touch.

## Mix the punch

In a large pitcher, combine cranberry juice, pink lemonade, grenadine, vodka and triple sec. Stir well. Add sparkling rosé or club soda just before serving to maintain fizz.

## Assemble the cocktail

Fill the rimmed glasses with ice cubes and pour the punch over the top.

## Garnish and serve

Add fresh cranberries, a slice of lime and a sprig of mint to each glass. Sprinkle edible glitter if desired.

## Enjoy the festivities

Serve with a playlist of Taylor Swift hits to set the perfect Christmas mood.

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