Process Flow Mocktail

Introducing a fun and creative idea for our virtual social. Here is a mocktail recipe that's easy to make at home with common ingredients, perfect for our gathering as Business Analysts.

The "Process Flow" Mocktail

This mocktail is named for its smooth, logical layers—a nod to a well-designed process flow. The recipe is simple, and the result is a refreshing, layered drink that's both visually appealing and delicious.

Ingredients

- 1 part **ginger ale** (or ginger beer for a spicier kick)
- 1 part **cranberry juice**
- 1 part **orange juice**
- **Lime slices** for garnish (or a splash of lime juice)
- **Ice**

Instructions

1. **Prep:** Fill your glass about halfway with ice.
2. **Step 1 - The Foundation:** Pour the cranberry juice over the ice. This will be your base layer.

3. **Step 2 - The Mid-Layer:** Gently and slowly pour the orange juice over the back of a spoon, just above the cranberry juice. This technique helps the orange juice float on top, creating a distinct layer.
4. **Step 3 - The Top-Up:** Slowly pour the ginger ale over the spoon as well. It will settle on top of the orange juice, completing the layered effect.
5. **Garnish:** Add a fresh lime slice to the rim of the glass or squeeze a bit of lime juice into the drink for a zesty finish.

Pro-Tip: For an even more complex flavor profile, you can add a sprig of fresh mint or a dash of simple syrup if you prefer a sweeter drink.

I'm looking forward to sharing in our online social, and cheers!