

## **Refreshing Pineapple Fizz**

## **Ingredients:**

- 2 cups unsweetened pineapple juice
- 2 cups seltzer
- 4 lemon slices

## **Directions:**

In a punch bowl or pitcher, mix the juice and seltzer together. Add the lemon slices and chill in refrigerator.

For a special treat, you can use other juices such as grape, passion fruit or cranberry juice.

Yields 4 servings (1 cup each)

| 140                                                                                        | utrition                                                     | racis                                                   |                                                        |
|--------------------------------------------------------------------------------------------|--------------------------------------------------------------|---------------------------------------------------------|--------------------------------------------------------|
| Serving Size: 1 cu                                                                         | ıp (8 oz.)                                                   |                                                         |                                                        |
| Servings Per Reci                                                                          | ipe: 4                                                       |                                                         |                                                        |
| Amount Per Serving                                                                         |                                                              |                                                         |                                                        |
| Calories 70                                                                                | Cal                                                          | ories from Fat                                          | 0                                                      |
|                                                                                            |                                                              | % Daily V                                               | alue *                                                 |
| Total Fat 0g                                                                               |                                                              |                                                         | 09                                                     |
| Saturated Fat 0g                                                                           |                                                              |                                                         | 09                                                     |
| Trans Fat 0g                                                                               |                                                              |                                                         |                                                        |
| Cholesterol 0mg                                                                            |                                                              |                                                         | 09                                                     |
| Sodium 0 mg                                                                                |                                                              |                                                         | 09                                                     |
| Total Carbohydrate 18g                                                                     |                                                              |                                                         | 69                                                     |
| Dietary Fiber 0g                                                                           |                                                              |                                                         | 09                                                     |
| Sugars 17g                                                                                 |                                                              |                                                         |                                                        |
| Protein 0g                                                                                 |                                                              |                                                         |                                                        |
| Vitamin A                                                                                  | %                                                            | Vitamin C                                               | 25%                                                    |
| Calcium 2%                                                                                 |                                                              | Iron                                                    | 29                                                     |
| * Percent Daily Value<br>daily values may be h<br>needs.                                   | igher or lower                                               | depending on yo                                         | ur calorie                                             |
| Total Fat<br>Saturated Fat<br>Cholesterol<br>Sodium<br>Total Carbohydrate<br>Dietary Fiber | Calories<br>Less than<br>Less than<br>Less than<br>Less than | : 2000<br>65g<br>20g<br>300mg<br>2,400mg<br>300g<br>25g | 2,500<br>80g<br>25g<br>300mg<br>2,400mg<br>375g<br>30g |

**Source:** Cornell University Cooperative Extension in New York City



Recipe analyzed using The Food Processor® Nutrition Analysis Software from ESHA Research, Salem, Oregon.

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