

Hip Sips Refresh Outdoor Occasions

(NAPSA)—As the mercury soars, this season's hippest drinks offer more than a refreshing way to quench thirst.

Popular trends include beers infused with a hint of fruit, ready-made mojitos and customized energy smoothies rich in antioxidants. Flavor is a key ingredient. Here are three refreshing options to beat the heat:

Fruit-Infused Beers

For a fun twist on a classic, let the light bubbles of a pilsner-style beer with fruit infusions relax you.

For example, Michelob ULTRA Fruit Infused beers, a new limited-edition line, boast a subtle hint of fruit and come in three flavor combinations—Lime Cactus, Tuscan Orange Grapefruit, and Pomegranate Raspberry.

Ready-Made Mojitos

For a refreshing mint and lime taste of a mojito cocktail without the prep time, try BACARDI Silver Mojito. Steeped in Cuban tradition, it's become the quintessential drink for good times with friends. Simply pour over ice in a tall glass and garnish with fresh lime or mint.

Energy Smoothies

Create customized energy smoothies right at home. Simply blend your favorite 180 energy drink with seasonal fruit, yogurt and ice for a refreshment to get you up and on the go. From the antioxidant-rich Brazilian Acai berry to the nutritionally powerful Goji berry, these drinks provide good-for-you ingredients. And if you count calories, try the 180 sugar-free and low-calorie brands.



180 Berry-Berry Blue Smoothie

Ingredients:

- 1 (8.2-ounce) can 180 Blue with Acai, chilled
 - 2 fresh peaches, peeled with pit removed
 - 2 large bananas
 - 1 cup fresh blueberries
 - 1 cup fresh raspberries
 - 2 tablespoons honey
 - 1 teaspoon liquid or frozen Acai pulp, optional
 - 2 cups ice cubes
- Fresh mint garnish

Directions:

Combine ingredients with ice and blend on high until smooth. Serve immediately. Garnish with mint.

180 Get-Up-And-Goji Smoothie

Ingredients:

- 1 (8.2-ounce) can 180 Red with Goji, chilled
 - 2 cups sliced fresh strawberries
 - 2 large bananas
 - 1 cup fresh cubed mango
 - $\frac{1}{2}$ cup vanilla yogurt
 - $\frac{1}{4}$ cup cream of coconut
 - 1 cup ice cubes
- Fresh mint garnish

Directions:

Combine ingredients with ice and blend on high until smooth. Serve immediately. Garnish with mint.

For more information, visit www.anheuser-busch.com.