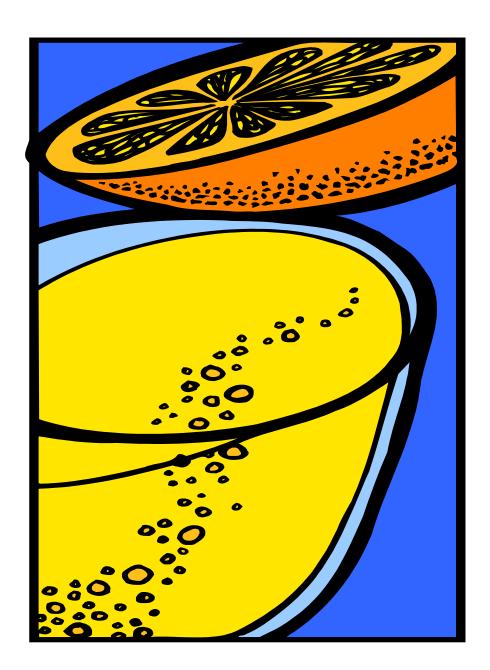
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Banana Crush

4 cups sugar

6 cups water

2 ½ cups orange juice

½ cup lemon juice

5 crushed bananas

4 cups pineapple juice

4 quarts ginger ale

Dissolve sugar in heated water. Crush bananas in blender with some of juices. Mix all except ginger ale; freeze until mush. Mix with equal parts ginger ale or 7-up, etc.

Becca's Favorite Smoothie – Rebecca Wendel

1 banana

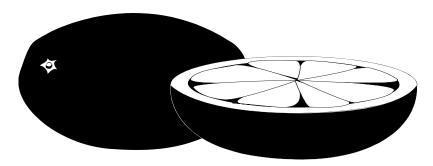
1 cup yogurt (raspberry, blueberry, or strawberry)

½ cup milk

2 small scoops vanilla ice cream

8 ice cubes

Combine all ingredients in blender and blend until ice is crushed.



Orange Julius

12 oz. Can frozen orange juice

2 cups milk

2 cups water

3/4 cup sugar

1 1/2 tsp. Vanilla

3 cups crushed ice

2 eggs

For smaller serving:

½ of 6 oz. Can orange juice

½ cup milk

½ cup water

½ cup sugar

½ tsp. vanilla

5-6 ice cubes

no eggs

Blender holds ½ of recipe. Blend on high speed until smooth, about 30 seconds.

Mulled Orange Juice

2 cups water

1 cup sugar

Bring to a boil. Add 1 cinnamon stick and ½ tsp. Whole cloves. Simmer ½ hour.

Add a 6 ox. Can orange juice and juice from 1 lemon, and 4 to 6 cups water. Serve hot

Russian Refresher Mix

2 cups Tang

1 (3-oz.) pkg. Presweetened powdered lemonade mix (or 1 qt's worth from a can)

1 1/3 cups water

1 tsp. Cinnamon

½ tsp. Ground cloves

Combine all ingredients in a med. Bowl. Mix well. Put in a 1-quart airtight container. Label. Store in a cool, dry place. Use within 6 months. Makes about 3 ½ cups of mix.

Add 2 to 3 tsp. of mix to 1-cup hot water. Stir to dissolve. Makes 1 serving.

Red Tropical Punch – cherry, orange, banana (Jan Baumartnr)

1 pkg. Cherry Kool-Aid

1 cup sugar

6 oz. Concentrated banana-orange juice

2 qts. Water

[1 banana, if no banana-orange juice]

For large quantity:

1 can pre-sweetened cherry Kool-Aid

1 can (to make 1 gallon) orange concentrate

5 large bananas, crushed in blender

10 qts. Water

Carol Costa's Strawberry Punch

2 16-oz. Pkgs. Frozen strawberries in syrup

4 small cans frozen lemonade (or 2 large)

2 qts. Club soda

2 qts. Ginger ale

Makes 1-1/2 gallons.

Hot Chocolate Mix – Measure Accurately

1 (25.6-oz.) pkg. Instant nonfat dry milk (10-2/3 cups)

OR 9 cups non-instant powder (use the best quality)

1 (6-oz.) jar powdered non-dairy creamer

(between 1-1/2 to 1-2/3 cups – closer to 1-1/2)

2 cups powdered sugar

1 (16-oz.) can instant chocolate drink mix

Combine all ingredients in a large bowl. Mix well. Put in a large airtight container. Label. Store in a cool, dry place. Use within 6 months. Makes about 17 cups of Mix.

Add 3 Tbl. Mix to 1 cup hot water. Stir to dissolve. Makes one serving.



Mrs. Mossman's Hot Punch

1 qt. Apple cider
2 cups pineapple juice
½ cup honey
3 Tbl. Lemon juice
1 tsp. grated orange rind
¼ tsp. ground nutmeg
1 stick cinnamon

Stew cider and cinnamon stick about 3 minutes, then add remainder and stew about ½ hour.

Noel Nog—Emeril Lagasse

10 large eggs
2 1/4 cups granulated sugar
2 cups half-and-half
2 cups heavy cream
1/4 tsp. freshly grated nutmeg plus some for garnish
1 tsp. pure vanilla extract
1/4 cup bourbon (optional)
1/4 cup brandy (optional)
6 large egg whites

In a large, heavy-bottomed saucepan, beat together the eggs and sugar. Stir in the half-and-half. Cook over medium-low heat, stirring constantly, until the mixture is thick enough to coat a metal spoon with a thin film and reaches at least 160°. Remove from the heat. Stir in the cream, nutmeg, vanilla, bourbon, and brandy. Cool, then cover and refrigerate until ready to serve. Just before serving, beat the egg whites in a large bowl with an electric mixer on high speed until stiff peaks form, then fold them into the eggnog. Serve cold in punch cups and sprinkle with nutmeg.

