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LEMONADE

Makes about 6 cups.

- 1 cup fresh lemon juice
- 3/4 cup sugar or to taste
- 4 cups cold water
- 1 lemon thinly sliced
- ice

In a large pitcher, combine lemon juice and sugar.

Stir to dissolve sugar.

Add remaining ingredients; blend well.

HOT SPICED TEA MIX

1 9 ounce tang
1/4 teaspoon ground cloves
1/3 cup instant tea
1/2 teaspoon ground cinnamon
1/2 cup sugar
dash salt

- Combine all ingredients and store in airtight container.
To serve 1 cup: Use 1 well-rounded teaspoon mix with 1 cup boiling water
To serve 1 quart: dissolve ½ cup of the mix in 1 quart boiling water.
Serve with lemon wedges, if desired.

RUSSIAN TEA 1

1 18 ounce tang
1/4 teaspoon ground cloves
3/4-1 cup instant tea
1 teaspoon ground cinnamon
1 3 ounce package lemonade mix

- Combine all ingredients and store in airtight container.
To serve: Use 2 teaspoons mix with 1 cup boiling water.

RUSSIAN SPICED TEA 2

1 16 ounce tang
1/4 teaspoon ground cloves
3/4 cup instant tea
1/4 teaspoon ground cinnamon
1 3 ounce package lemonade mix (presweetened)
1 cup sugar

- Combine all ingredients and store in airtight container.
To serve: Use 2 teaspoons mix with 1 cup boiling water.

RUSSIAN SPICE TEA

1/2 cup powdered orange drink mix
1 teaspoon ground cloves
1/2 cup instant tea
1 teaspoon ground cinnamon
3 tablespoons powdered lemonade mix
1 cup sugar

- Combine all ingredients and store in airtight container.
To serve: Use 2 teaspoons mix with 1 cup boiling water

SPICED TEA 4

- 1 1/2 cups Tang
- 1 teaspoon ground nutmeg
- 1 cup Nestea (unflavored)
- 2 teaspoons ground cinnamon
- 12 ounces Wyler's lemonade mix

- Combine all ingredients and store in airtight container.

To serve: Use 1 heaping teaspoon

SPICED TEA MIX 5

- 1 18 ounce tang
- 1/4 teaspoon ground cloves
- 3/4-1 cup instant tea
- 1 teaspoon ground cinnamon
- 1 3 ounce package lemonade mix

- Combine all ingredients and store in airtight container.

To serve: Use 2 teaspoons mix with 1 cup boiling water mix with 1 cup boiling water

POT OF INSTANT COFFEE

8 cup pot use 1/4 measuring cup Taster's Choice

12 cup pot use 1/3 measuring cup Taster's Choice

- Let your pot of instant coffee stand for just a few minutes before serving, and you'll have perfect coffee every time.

CAMPER'S COCOA

- 8 quarts powdered milk
- 16 ounces Nestles Quick
- 8-16 ounces non-dairy creamer
- 1/2 cup cane sugar or powdered sugar

- Mix dry ingredients.
- Store in airtight container

To serve: Mix 1/3 cup dry mix into cup of hot water.

LOW CALORIE COCOA MIX

- 3 cups nonfat dry milk
- 1/2 cup powdered cocoa
- artificial sweetner to equal 1 cup sugar

½ teaspoon salt

Mix all ingredients well.

Use 1/2 cup mix for 1 cup boiling water.

ORANGE SLUSH

2 cups orange juice
1 tablespoon sugar
1/2 cup milk or half & half (or half of each)
ice
1 egg white

- Put orange juice, sugar and milk in a blender.
- Add ice to 3/4 full.
- Blend until slushy
- Add egg white.
- Blend until thickened.
- More ice can be added if necessary.

Recipe of Chuck's

Used at Layette Brunch 1993 - 2008.

BROWNIE PUNCH

Makes 4 quarts.

3 cans frozen lemonade
1 package frozen strawberries
1 quart ginger ale
water
ice block

- Make lemonade according to directions in punch bowl.
- Add rest of ingredients.

EASY NON-ALCOHOLIC PUNCH

2 cups fresh strawberries
3 ounces strawberry Jello
1 cup boiling water
6 ounces frozen lemonade
3 cups cold water
1 quart cranberry juice cocktail
28 ounces ginger ale, chilled

- Blend strawberries on low until pureed.
- Dissolve Jello in boiling water.

- Stir in lemonade.
- Add cold water, cranberry juice, and puree.
- Pour over ice in large punch bowl.
- Add ginger ale when ready to serve.

Recipe from Carole Hurd.

IRISH COFFEE

- 1 cup strong hot coffee
- 1 jigger Irish whiskey
- 1 teaspoon Nestlé's Quick
- 1/2-1 teaspoon sugar (to taste)
- whipped cream

- Combine coffee, whiskey, Quick and sugar in Irish coffee mug.
- Float a dollop of whipped cream on top.

HOT BUTTERED RUM

- 6 ounces White Christmas Rum & Brandy
- 3 ounces Brandy
- 9 teaspoons Trader Vics Hot Rum Batter
- 23 ounces boiling water

- Mix all ingredients well.

Recipe from Jean Doyle.

HOT BUTTERED RUM from scratch

The Batter:

- 1/4 pound butter
- 1 pound dark brown sugar
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves

- Cream butter and sugar.
- Sprinkle in the spices.
- Mix thoroughly into batter.
- Refrigerate in covered container.

The Drink:

- Into each cup place 1 heaping tablespoon of batter
- Add 1 1/2 ounces of dark rum.
- Fill with boiling hot water.
- Stir and serve.

DULCINEA

2/3 cup pineapple juice
1/3 cup orange juice
1/3 cup grapefruit juice
2 tablespoons Coconut cream
2/3 cup white rum
dash Grenadine

- Combine liquid ingredients in blender.
- Add crushed ice and blend to desired consistency.

Recipe from Don Q Rum Distillery in Puerto Rico, March 1978.

Original DULCINEA

4 ounces Pineapple juice
2 ounces orange juice
2 ounces grapefruit juice
2 ounces Coco cream
4 ounces Don Q White Rum
1 ounce Grenadine

Crushed ice to the level of mix
Serve in tall glass

FROZEN DAIQUIRI

4/5 - 1 quart light rum
46 ounces pineapple-grapefruit juice
1 cup lemon juice
6 ounces limeade concentrate (undiluted)

- Mix together.
- Freeze for at least 24hour.
- Serve with straw or spoons

PAT O'BRIEN'S HURRICANE

How to make it

2 ounces Jero's red Passion Fruit cocktail Mix
2 ounces fresh lemon juice
4 ounces good dark rum (Amber)

Fill glass with crushed ice.
Decorate with Orange and cherry.

PAT O'BRIEN'S SQUALL

How to make it

1 ounce Jero's green Passion Fruit cocktail Mix

- 1 ounce fresh lemon juice
- 2 ounces good light rum (Carta Blanca)

Fill glass with crushed ice.

Decorate with Orange and cherry.

MOSCOW MULE

- Pour 1 jigger of vodka and juice of 1/2 lime over ice cubes in highball glass
- Fill with 5 1/2 ounces ginger beer.
- Stir the drink gently.
- Garnish with a slice of lime.

TEQUILA SUNRISE

- 5 ounces orange juice
- 3/4 ounce Tequila
- 1/2 tablespoon grenadine
- ice

- Put orange juice and Tequila in tall glass.
- Fill with ice.
- Add Grenadine and watch the sun rise!.

KAHLUA

- 1 5th Brandy
- 4 cups sugar
- 2 ounces Antiqua instant coffee
- 1 vanilla bean
- 2 cups boiling water

- Dissolve 14 ounces sugar in 1 cup boiling water.
- Cool slightly.
- Add 8 + ounces brandy and 1/3 of instant coffee.
- Split vanilla down the middle.
- Add half of vanilla bean.
- Add sugar and coffee to water.
- Cool mix.
- Add 1 pint brandy.
- Pour into 2 bottles. Add bean.

Recipe from Donna Anselmo.

IRISH CREAM LIQUOR

- 2 cups Irish Whiskey
- 4 eggs

- 14 ounces sweetened condensed milk
- 2 tablespoons chocolate syrup
- 2 teaspoons instant coffee
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 1 cup heavy whipping cream

- Combine all but whipping cream in blender.
- Add more spices until satisfied.
- Stir in whipping cream.
- Refrigerate.

Recipe from Brian McCrone.

NEWCOMERS VELVET HAMMER PUNCH

Serves 10

- 1 quart sauterne or Genache Rosé
- 1 pint vodka
- 2 ounces Orange Curacao

- Mix together.
- At serving time add
 - 1 5th champagne
 - 1 1/2 liters 7-up

VELVET HAMMER PUNCH

(40 Servings)

- 1 quart Vodka
- 2 5ths White Wine or Rose
- 4 ounces Orange Curaçao
- 2 5ths 7-UP
- 2 5ths Champagne

- Pour over block of ice in large punch bowl.
- Adding champagne and 7-UP last.
- Garnish with fruit.

NEWCOMERS CHAMPAGNE PUNCH 1970

- 5 bottles champagne
- 2 bottles ginger ale

- 1 pint vodka
- 1 cup lemon juice
- 2 quarts white wine
- 4 lemons, sliced

- Mix chilled liquids in large punch bowl.
- Float sliced lemons on top with block of ice.

CHAMPAGNE PUNCH

(38 servings)

- 2 5ths White wine or rose
- 4 ounces Orange Curacao
- 2 5ths 7-UP
- 2 5ths Champagne

- Pour over block of ice in large punch bowl.
- Adding champagne and 7-UP last.
- Garnish with fruit

EASY PUNCH

- 1 cup lemonade
- 1 cup cranberry wine
- 2 tablespoons orange juice concentrate
- 2 cup wine
- sparkling water

- Make lemonade with sparkling water.
- Add other ingredients.

SANGRIA

- 1 cup orange juice
- 1/2 cup lemon juice
- 1/4 – 1/2 cup sugar
- 3 cups burgundy Wine
- 1/4 cup brandy (optional)
- orange slices

- Combine all ingredients except orange slices.
- Chill.

To serve: pour over ice and add 1/4 glass club soda.

Chuck's recipe.

HOT MULLED WINE

3 cups water
1 cup sugar
12 whole cloves
1 cinnamon stick
1 lemon's peel
2 750 ml Red Wine
1/2 cup Brandy

- Mix non-alcoholic ingredients in saucepan.
- Simmer for 10 minutes.
- Add wine and brandy.
- Heat but do not boil.

Note: A crock pot is good for serving.

MULLED CIDER

2 quarts cider
1/2 cup sugar
1/4 teaspoon salt
1 stick cinnamon
1 teaspoon whole allspice
1 teaspoon whole cloves

- Combine ingredients in saucepan.
- Simmer 20 minutes.

Recipe from Patty Pastore.

MULLED CIDER (VARIATION)

1 teaspoon allspice berries
2 2-inch sticks cinnamon
12 whole cloves
2 quarts apple cider
2/3 cup firmly packed brown sugar
nutmeg

Tie allspice berries, cinnamon sticks and cloves in cheesecloth.
Combine cider and brown sugar: heat, stirring, until sugar dissolves
Add spice bag; simmer 15 minutes.
Remove bag.
Serve piping hot, sprinkled with nutmeg.
Use long cinnamon sticks for stirrers if desired

LIPTON SUN TEA

Put 3 family size tea bags in a gallon jar and fill with cold water.

Set outside in the sunshine for 3 to 4 hours.

Serve over ice.

NOTE: Refrigerate within 5 hours of brewing start. Vary the number of tea bags and the duration of brewing according to the tea strength you desire.