

Safety Article



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ALCOHOL-FREE DRINK RECIPES

At any celebration, but especially during the holiday season, it can be easy to drink too much. The wise host offers a wide variety of alcohol-free alternatives. Try these tasty non-alcoholic drinks at your next get-together.

CAFE AU LAIT

4 cups hot strong coffee
4 cups scalded milk
6 cinnamon sticks for garnish

Into 6 large mugs pour equal amounts of the coffee and the milk and garnish each serving with a cinnamon stick. Serves 6.

ANGEL PUNCH

1 cup sugar syrup
1 pint lemon juice
1 quart strong green tea
2 quarts white grape juice
1 block ice
2 quarts chilled club soda

Combine all ingredients except soda, and refrigerate for an hour or two. Pour over ice in a punch bowl and add the soda. Serve in 4-ounce punch glasses. Makes about 45 servings.

CRANBERRY MINT TEA

This is also very good served hot.
4 cups water
1 12-ounce package fresh or frozen cranberries
1 cup fresh mint leaves (about 1/2 ounce)
1/2 cup sugar
Fresh mint sprigs

Combine 4 cups water and cranberries in heavy medium saucepan and bring to boil. When cranberries begin to pop, reduce heat to low, cover and simmer mixture until cranberries are very tender, about 10 minutes.

Place 1 cup mint leaves in heat-proof pitcher or coffeepot. Set fine strainer atop pitcher. Pour cranberry mixture into strainer, pressing on solids to extract as much juice as possible; discard solids. Add 1/2 cup sugar to pitcher; stir until sugar has dissolved. Refrigerate mixture until cold. (Can be prepared 1 day ahead. Keep chilled.) Garnish with mint sprigs and serve. 4 Servings

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Candy Cane Hot White Chocolate

Indulge and top the hot chocolate with whipped cream and more crushed peppermint candy.

- 12 cups milk
- 9 ounces good-quality white chocolate (such as Lindt or Baker's), chopped
- 1 cup crushed red-and-white-striped candy canes or hard peppermint candies
- 1/4 teaspoon salt
- Whipped cream
- Additional crushed red-and-white-striped candy canes or hard peppermint candies

Bring milk to simmer in heavy large saucepan. Reduce heat to medium-low. Add white chocolate, 1 cup candy and salt; whisk until smooth. Ladle hot chocolate into mugs, dividing equally. Top with whipped cream and additional candy. Serves 12.

CALIFORNIA SUNRISE

- 1 cup fresh diced pineapple
- 4 scoops pineapple sorbet
- 3 scoops orange sherbet
- 1 scoop vanilla ice cream
- juice from 1 lime
- 1 cup fresh orange juice
- 1/2 cup pink grapefruit juice
- 1 1/2 oz sweet and sour mix

Blend all ingredients with ice. Top with grenadine to color. Serves 8.

GOLD MEDALIST

- 1 oz frozen strawberries
- 1/4 ripe banana
- 1/2 oz grenadine
- 3 oz pina colada mix
- 1 1/2 cup crushed ice

Blend all together. Serve in a tall wine glass. Garnish with a strawberry and a banana slice. Serves 1.

HILTON PUNCH

- 2 oz club soda
- 2 oz orange juice
- 2 oz pineapple juice
- 2 oz sweet and sour mix
- 2 oz cranberry juice

Option 1: pour one scoop ice with ingredients into blender.

Option 2: pour ingredients on the rocks.

Garnish with one slice of orange, wheel of lime, maraschino cherry. Great for a party punch bowl, too.



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BRAZILIAN ICED CHOCOLATE COCA-COLA

2 oz unsweetened chocolate
1/4 cup sugar
1 cup double strength hot coffee
2 1/2 cups milk
1 1/2 cups chilled Coca-Cola

In the top of a double-boiler over hot water, melt the chocolate squares. Stir in sugar. Gradually stir in hot coffee, mixing thoroughly. Add the milk and continue cooking until all particles of chocolate are dissolved and the mixture is smooth, approximately 10 minutes. Pour into a jar. Cover and chill.

When ready to serve, stir in the chilled Coca-Cola. Serve over ice cubes in a tall glass.

KENTUCKY DERBY

4-5 fresh mint sprigs
1 1/2 cups sugar
2 cups cold water
3/4 cup lemon juice
1 1/2 quarts ginger ale

Rinse mint and discard stems. Place sugar, water and lemon juice in a medium-sized bowl, mix, stir in the mint leaves and allow to stand for 30 minutes. Fill a large pitcher with ice cubes and strain liquid over ice. Add ginger ale and lemon slices and serve in tall glasses garnished with lemon slices.

Orange Macaroon Drink

2 cups orange juice
2 cups crushed ice
1/2 cup coconut cream
3/4 tsp almond extract

Blend all ingredients in a blender and serve.

MOCK CHAMPAGNE

2/3 cup sugar
2/3 cup water
1 cup grapefruit juice
1/2 cup orange juice
3 tbsp grenadine syrup
28 oz chilled ginger ale

Combine sugar and water in saucepan over low heat. Stir until sugar is dissolved. Bring to boil and boil 10 minutes. Cool. Add sugar syrup to grapefruit and orange juices. Chill thoroughly. Add grenadine and ginger ale just before serving. Makes about 1 1/2 quarts.

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STEAMING HOT HOLIDAY PUNCH

- 3 cups apple juice
- 3 cups orange juice
- 6 cups cranberry juice cocktail
- 3/4 cup maple syrup
- 2 tsp powdered sugar
- 1 1/2 tsp ground cinnamon
- 3/4 tsp ground cloves
- 3/4 tsp ground nutmeg
- cinnamon sticks for garnish

Combine all ingredients in a very large heavy pan. Bring to boil, reduce heat and simmer for 10 minutes. May be placed in a Crockpot or over very low heat to keep warm. Serve in mugs with cinnamon stick stirrers.

SPICY TOMATO SIPPER

- 1 1/2 cups no-salt tomato juice
- 1 tbsp lemon juice
- 1/8 tsp hot pepper sauce
- lemon slices
- lemon rind strips
- 1/4 tsp celery salt

Combine tomato juice, lemon juice, hot pepper sauce and celery salt in a small saucepan. Place over medium heat and cook 10 minutes or until thoroughly heated. Garnish with lemon slices and lemon rind if desired.

HOT WASSAIL

- 4 cups unsweetened apple juice
- 3 cups unsweetened pineapple juice
- 2 cups cranberry juice cocktail
- 1/4 tsp ground nutmeg
- 1 cinnamon stick
- 3 whole cloves
- lemon slices

Combine all ingredients in a large kettle and simmer for 10 minutes. Serve hot.

CREAM SODA

- 1 oz. Torani syrup (raspberry, orange or vanilla are best)
- 1/2 oz half & half
- soda
- ice

In a tall shaker glass with ice, add the syrup or your choice, half and half, and fill glass to top with soda. Stir and serve.

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S.S.S. (STAY SOBER SANGRIA)

- 1 bottle Cabernet Sauvignon non-alcoholic wine
- 3/4 cup raspberries
- 3/4 cup sweetened strawberries
- 1/3 cup pineapple juice
- 1/3 cup apple juice
- 1/2 banana
- 1/3 cup orange juice
- 1/3 cup cranberry juice
- black cherry soda

Blend and refrigerate until ready to make drinks. To make one drink, use one cup of mix blended with one scoop of ice. Top off with black cherry soda.

GEORGIA PEACH COOLER

- 1 peach
- 1 tbsp honey
- 1 cup chilled milk
- 1/2 banana

In a blender or food processor with steel blade, combine all ingredients and process 8-10 seconds until smooth. Serve in a tall glass.