

PUNCHES/DRINKS

ANNIVERSARY PUNCH

3-3 oz. boxes lemon jello
4 c. sugar
3 qt. cold water
1-46 oz. can pineapple juice
1-12 oz. can frozen orange juice
2 qt. ginger ale

Dissolve jello in 4 cups of boiling water. Add sugar and stir. In a 2 gallon container, add jello-sugar mixture with water and juices. Add enough water to make 2 gallons. Add 1 quart of ginger ale per gallon just before serving.

Variation: Use lime or cherry jello to make a very pretty punch at Christmas time.

Gertie Wallace

HOT APPLE CIDER

2 qts. sweet cider
1/4 to 1/2 c. sugar
1 Tbsp. whole cloves
1 Tbsp. whole allspice
3 inches whole cinnamon
1 lemon, sliced

Put cider and sugar in percolator and stir to dissolve sugar. Put basket in percolator. In basket add cloves, allspice, cinnamon, and lemon. Perk 10 minutes.

Very good. Can refrigerate leftovers and heat later in microwave.

Nancy Rogers

PUNCH

4-46 oz. cans pineapple juice
4-16 oz. bottles lemon juice
4 qts. ginger ale
1 bottle maraschino cherries, sliced

2 1/2 c. crushed pineapple (I do not use this - optional)
1 gal. water
4 lb. sugar

Boil sugar and water. Let cool. Mix with juices. Mix with ginger ale when ready to serve.
This can be frozen for future use.

Elizabeth Ward

PUNCH

2-12 oz. cans frozen orange juice
2 ginger ale
1 large can pineapple juice
11 c. sugar
7 pkg. unsweetened cherry Kool-Aid
2 gal. water

Dissolve Kool-Aid and sugar in water, then add the other ingredients. Finish with enough water to make 4 gallons and let stand overnight in refrigerator.

Marguerite Nicholson

HOT CIDER PUNCH

1 1/2 tsp. whole cloves
1 tsp. allspice
6 (2 inch) cinnamon sticks
1/2 tsp. salt
2/3 c. brown sugar
4 c. cider
1 1/2 c. orange juice
1/4 c. lemon juice
2 c. 7-up

Combine spices and tie in cheesecloth bag. In percolator, combine brown sugar, salt, cider, orange juice, lemon juice, and 7-Up. Add spice bag. Allow percolator to go through cycle and keep punch warm for serving. Makes 8 to 10 servings.

Carolyn Swift

SUGAR-FREE PUNCH

1/2 gal. orange juice
46 oz. can unsweetened pineapple juice
2 liter bottle sugar-free ginger ale

Mix orange and pineapple juice; chill. At time of serving, add chilled ginger ale.

Barbara Stuckey

WILD PLUM TEA

4 family-size tea bags
2 qts. water
2 cups sugar
2 cups orange juice
1/2 cup lemon juice
cold water

In a one gallon pitcher, steep tea bags and 1 quart of hot water. Mix the remaining quart of water and sugar, heat over high heat until sugar is dissolved. Pour over tea and water in pitcher. Steep 15 minutes. Strain out tea bags, add orange juice and lemon juice and enough water to make one gallon. This good hot or cold

Wild Plum Tea Room in Smokey Mtns. by Betty Sheppard

BANANA SURPRISE PUNCH

5 ripe bananas, crushed
1 can frozen lemonade (small)
1 small can frozen orange juice (mixed according to directions)
5 c. sugar
7 c. water
3 qt. ginger ale

Mix first 5 ingredients together in blender. Freeze. Take out about 30 or 45 minutes before serving time. Pour ginger ale over frozen mixture and mix, making a mushy mixture. Pour into serving bowl as needed.

Joyce White

CHERRY PUNCH

2-3 oz. pkg. cherry flavored gelatin
4 c. boiling water
1 c. sugar
1 qt. chilled pineapple juice
1 qt. orange juice
1 qt. ginger ale

Dissolve gelatin in boiling water. Add sugar and stir until dissolved. Cool to room temperature. (This is very important. Do not chill in refrigerator.) Add fruit juices. Just before serving, add ginger ale. Yield: 25 to 30 servings.

Jean Lawson

CHRISTMAS PUNCH

3 qt. boiled custard or eggnog
1/2 gal. peppermint ice cream
1 to 2 bottles ginger ale, chilled

Mix and enjoy.

Brenda Tarter

HOT COCOA MIX

2 3/4 c. nonfat dry milk
1 1/2 c. Nestle Quik (dry)
1/2 c. dairy creamer (dry)
1/2 c. powdered sugar
1 c. mini marshmallows (if desired)

Mix above well. Store in an airtight container. Mix 1/3 cup of mixture to 1 cup of hot water.

Leigh Ann Caldwell

KOOL-AID PUNCH

4 small pkg. cherry Kool-Aid
6 c. sugar or to taste
2-46 oz. cans pineapple juice
1 large (46 oz.) can orange juice

Mix Kool-Aid with water (go by the Kool-Aid directions); leave off a small amount of water. Add all the extras. You will need a very large container to mix these properly. For example, use a cold water canner. Use containers to keep in (gallon jugs with tight lid). Put in freezer and turn every 45 to 60 minutes until desired consistency. This will be slushy. Makes 3 gallons.

Mary N. Rogers

CRANBERRY TEA

1 gal. water
2 1/2 c. sugar
6 small tea bags (or 2 family size)
3 cinnamon sticks and 3 tsp. whole cloves (tied in a bag)
1-3 oz. box cherry jello
1 qt. cranberry cocktail
1 qt. apple juice
1 c. lemon juice
1-6 oz. can frozen orange juice

Bring water, sugar, and tea bags to boil. Remove from heat and add cinnamon sticks and cloves. Let mixture set for 30 minutes. Remove spices. Add jello, cocktail, apple juice, lemon juice, and orange juice. Heat to serve.

Gertie Wallace

PARTY TEA

1 small can frozen lemonade
1 medium can frozen orange juice
5 tea bags in boiling water
1 c. sugar

Mix well. Add enough water to make 1 gallon. Serve over ice.

Nancy Deere

DRY MIXTURE FOR FRUIT TEA

2 c. Tang
2 c. sugar
1 c. instant tea
1-3 oz. pkg. lemonade mix

Mix all ingredients together and store in glass jars. Mix 2 rounded tablespoons of mixture in tall glass of water, then add ice.

Gertie Wallace

RED HOT CIDER

1-4 oz. pkg. red hot candies
2 cinnamon sticks
1 tsp. whole cloves
1 gal. apple juice

Place candies, cinnamon sticks, and whole cloves in basket of electric percolator. Pour apple juice into percolator. Allow it to go through the perk cycle; serve hot. Yield: 16 (1 cup) servings.

Gina S. Myracle

SASSAFRAS TEA

Sassafras root

Use bark of sassafras roots. My mother made Sassafras Tea from boiling the roots bark until desired strength. It has a spicy taste and fragrance and was used as a spring tonic. The root bark is scrubbed clean with brush and can be kept for weeks. Can be boiled again and again.

Ernestine Sisson

SPICED TEA

4 c. water
2 1/2 c. sugar
2 tsp. whole cloves
2 tsp. whole allspice
2 oranges
3 lemons

Boil all ingredients together slowly for 10 minutes (tie spices in bag). Make 1 gallon weak tea. Add juice from 2 oranges and 3 lemons. Combine 2 mixtures. Serve hot or cold. Serves about 30 people.

Gertie Wallace

WAKE ME, SHAKE ME

1 c. nonfat milk
2 heaping tsp. sweetened cocoa powder
3 Tbsp. egg substitute or 1 egg white
1 small banana, cut up

Combine nonfat milk, cocoa, egg substitute, and banana in blender container. Blend until frothy and smooth. Makes 1 serving.

Farice Horn

SPICE TEA

2 1/2 c. Tang
1/2 c. sugar
1 c. instant tea, unsweetened
1 tsp. cinnamon
1 tsp. ground cloves

Mix all ingredients together.
Use 1-2 teaspoons per cup of hot water to make tea.
Store in a Tupperware/Rubbermaid container with lid.

Sheila Pollock