

NON-ALCOHOLIC BEVERAGES



Punch Rules:

- ❖ Keep recipe simple and have all ingredients well chilled.
- ❖ If ice is added to the beverage, compensate by reducing added water in recipe.
- ❖ Add the carbonated beverage last or just prior to serving. There is no need to stir it in as the ladle will blend the punch and the sparkle will last longer.
- ❖ Try adding sherbet to punch just before serving. Cut the sherbet in—do not stir.
- ❖ Garnish individual drinks with a slice of orange, lemon, lime or an olive
- ❖ All beverages serves a large group, unless otherwise noted.

PEARL

2 qts. sherbet (1 lemon, 1 pineapple) ½ liter lemon-lime soda
1 2-liter grapefruit soda

Soften and blend two sherbets, then *GENTLY* add *COLD* sodas.

FROSTED GREEN

1 pt. pineapple sherbet 1 6-oz. can frozen Daiquiri mix
1 pt. lime sherbet 1 2-liter cold lemon-lime soda

Blend sherbets and Daiquiri mix, then *GENTLY* add *COLD* soda.



GOLD

1 6-oz. can frozen orange juice 1 2-liter cold lemon-lime soda
1 46-oz. can apricot nectar 1 2-liter grapefruit soda

Blend orange juice and nectar. *GENTLY* add *COLD* soda. For extra touch, float one quart orange sherbet in scoops on top of punch.

GARNET SPARKLE

1 6-oz. can fresh frozen grape juice 1 qt. cranberry juice
1 6-oz. can frozen lemonade concentrate 1 2-liter cold lemon-lime soda

Blend grape juice, lemonade concentrate and cranberry juice. *GENTLY* add *COLD* soda.



ROSY SPARKLE

Use equal amounts of ice cold lemon-lime soda and cranberry juice (or cranberry blend).

COFFEE PUNCH

1 Tbsp. instant coffee granules
4 cups milk
¼ cup chocolate-flavored syrup
1 pint vanilla ice-cream, softened

1 cup water
½ cup whipping cream
1 tsp. vanilla

In a 2-quart pitcher combine 1 cup of water and coffee granules until dissolved. Stir in milk, cream, syrup, and vanilla. Stir in ice cream until just combined. Serve immediately.

CRANBERRY TEA SPRITZER

¼ cup low-calorie, lemon flavored, sugar free
iced tea mix
2 28-oz cold club soda

2 cups cold cranberry juice cocktail
2 lemons, sliced

In punch bowl, combine low calorie, lemon flavored, sugar free iced tea mix with cranberry juice. Just before serving, add club soda. Serve with ice and garnish with lemon slices.

CHRISTMAS COCKTAIL

1 oz. cranberry juice
2 tsp. fresh lemon juice
Ice cubes



1 oz. apple juice or cider
1 tsp. grenadine syrup

In a shaker, combine cranberry juice, apple juice, lemon juice, grenadine syrup and ice. Shake and strain into cocktail glass. Note: If you don't mind a bit of crunch, mix the chilled ingredients with ¼ cup raw cranberries in a blender. Serves 1.

VIRGIN MARY

1 cup tomato juice
2 drops liquid hot pepper sauce, or to taste
pinch of salt
1 sprig leafy celery, split in half if thick

4 shakes Worcestershire sauce
½-1 tsp. horseradish, optional
freshly ground pepper, to taste

Fill a large glass with crushed ice. Add tomato juice to fill. Stir in Worcestershire sauce, hot pepper sauce, horseradish (optional), salt, and pepper. Add celery stick as a stirrer and garnish. Note: Warm the juice to make this a Tomato Toddy. Serves 1.



RASPBERRY SLUSH



1½ cups frozen unsweetened raspberries
1 Tbsp. lime juice
Sugar or honey
6-8 ice cubes

1½ cups cold soda water
3 Tbsp. frozen pink-lemonade
concentrate (undiluted)

In blender, puree raspberries, and blend with soda. Strain to remove seeds. Return to blender. Add lime juice, frozen lemonade concentrate, and sugar to taste. Add ice cubes, and whip until ice is crushed. Serve immediately. Serves 4.

MARTOONI



⅓ cup lemon soda
1 lemon twist or cocktail olive

1 Tbsp. grapefruit juice

Combine lemon soda and grapefruit juice in a shaker with ice. Strain into a martini or cocktail glass. (For an extra-dry drink, use 1-teaspoon grapefruit juice.) Serves 1.



MISTLETOE PUNCH

1 6-oz. can frozen lemonade concentrate
6 cups water
1 qt. cold ginger ale
Maraschino cherries

1 6-oz. can orange juice concentrate
½ cup grenadine syrup
Lemon slices

Combine all ingredients except the ginger ale, lemon slice, and cherries. Just before serving, add some ice cubes and gently stir in the ginger ale. Put a lemon slice and cherry in each glass and serve.

Prepared by Nellie Oehler, OSU/Lane County Extension Faculty, December 21, 1999

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