

Non-Alcoholic Drink Recipes

Eggnog Punch



Ingredients

- 1 $\frac{3}{4}$ to 2 quarts French vanilla or cinnamon ice cream
- 2 quarts dairy eggnog or canned eggnog, chilled (8 cups)
- 1 liter cream soda, chilled
- Peppermint sticks, cinnamon sticks, and/or candy canes (optional)
- $\frac{1}{8}$ teaspoon ground cinnamon

Directions

Place ice cream in an extra-large punch bowl. Add half the eggnog. Stir and mash mixture using a potato masher until ice cream is melted and mixture is well combined. Stir in remaining eggnog. Slowly pour in cream soda, stirring to combine. To each glass add a peppermint stick, cinnamon stick, or candy cane. Sprinkle lightly with cinnamon (about $\frac{1}{8}$ teaspoon per serving). Makes 24 servings. *Courtesy of bhg.com*

Pear Tree



Ingredients

- 1 cup ice
- $\frac{1}{3}$ cup pear juice
- 2 tablespoons lemon-lime juice
- 2 tablespoons simple syrup
- 4 fresh mint leaves, plus 1 mint sprig for garnish

Directions

Put all ingredients except mint sprig in a cocktail shaker and shake until well blended, about 10 seconds. Pour drink with ice into a tumbler or a snifter. Garnish with mint sprig. Makes 1 serving. *Courtesy of myrecipes.com*

Holiday Cider



Ingredients

- 2 to 4 medium baking apples, cored
- 2 teaspoons whole cloves
- $\frac{1}{3}$ cup water
- 4 crab apples (optional)
- 4 medium apples
- 4 medium lemons
- 8 cups apple cider
- $\frac{1}{2}$ cup sugar
- 12 inches stick cinnamon
- 1 teaspoon ground allspice
- $\frac{1}{2}$ teaspoon ground nutmeg

Directions

Preheat oven to 350 degree F. Insert about half the cloves into 2 baking apples. Place the apples in a 2-quart square baking dish. Add the water. Bake apples, uncovered, for 15 minutes. Add crab apples, if desired. Bake an additional 25 to 30 minutes or until apples and crab apples are tender; cool slightly. Halve or quarter baking apples. Set aside. Meanwhile, squeeze juice from oranges and lemons (you should have 1- $\frac{1}{3}$ cups orange juice and $\frac{3}{4}$ cup lemon juice). In a 4-quart Dutch oven combine orange and lemon juices, apple cider, sugar, cinnamon, remaining cloves, allspice, and nutmeg. Bring to boiling; reduce heat. Simmer, uncovered, for 20 minutes. Use a slotted spoon to remove whole cloves and stick cinnamon from cider mixture. To serve, place apples in a large heat-proof punch bowl; carefully pour cider mixture into bowl. Makes 16 servings. *Courtesy of bhg.com*

Mock Champagne Punch



Ingredients

1 ½ liters apple juice
2 liters ginger ale
Grenadine syrup

Directions

Combine apple juice and ginger ale in punch bowl. Add grenadine until light pink color appears. Serve over ice. Makes 20 servings. *Courtesy of Suite101.com*

Very Raspberry Frappe



Ingredients

1 ½ cups frozen or fresh raspberries
1 tablespoon seedless raspberry jam
2 cups raspberry or other berry gelato or ice cream
1/4 cup milk
1/3 cup chopped chocolate bars, crushed shortbread cookies, or chocolate wafer cookies
To top drink: Chocolate bars, shortbread cookies, or chocolate wafer cookies

Directions

Thaw raspberries, if frozen. Place 1 cup berries in blender or food processor. Cover and blend or process until smooth. Press puréed berries through fine-mesh sieve into bowl. Discard seeds. Add jam to pureed berries; whisk until smooth. For frappé, in blender or processor combine berry mixture, gelato, and milk. Cover and blend or process just until combined, stopping blender to scrape down sides as needed. Stir in chopped chocolate or crushed cookies. Divide remaining berries and frappé between two chilled glasses. Top with chocolate or cookies. Serve with long-handled spoons. Makes 2 servings. *Courtesy of bhg.com*

Mock Sangria



Ingredients

2 cups orange juice, chilled
1 cup unsweetened white grape juice, chilled
1 cup cranberry juice
1 1-liter bottle lemon-lime carbonated beverage, chilled
Ice cubes
2 cups assorted fresh fruit (such as oranges, cut into wedges; thinly sliced and halved lemons and/or limes; pineapple wedges; seedless red or green grapes; sliced, peeled and pitted peaches; and halved strawberries)
Fresh mint sprigs

Directions

In a large bowl or pitcher, stir together chilled orange juice, white grape juice, and cranberry juice. Add the lemon-lime beverage; stir gently. Fill each of 10 glasses about two-thirds full with ice. Divide fruit among glasses. Pour juice mixture into glasses. Garnish with fresh mint sprigs. Makes 10 servings. *Courtesy of bhg.com*

Pomegranate Fizzes



Ingredients

1/4 cup mint leaves
4 cups pomegranate juice or cranberry juice
1/4 cup sugar
2 32-ounce bottles club soda

Directions

Place mint leaves in a pitcher. Use a wooden spoon to bruise leaves. Add pomegranate juice and sugar; stir to dissolve. Cover and chill 2 to 4 hours. Remove mint leaves with a slotted spoon; discard. For each serving, fill a glass with ice. Pour 3 to 4 tablespoons pomegranate mixture over ice. Top with club soda (about 1/4 cup per serving). Makes 20 servings. *Courtesy of bhg.com*

Sleigh Driver



Ingredients

1 cup water
1/2 cup sugar
1 2-inch piece fresh ginger, peeled and sliced
3 pears, chopped into bite-size pieces, divided
2 quarts apple cider
1 lemon, halved and sliced
1 tablespoon ground allspice
1 cup fresh cranberries
2 tablespoons vanilla extract

Directions

Combine water, sugar, ginger and 1 pear in a large saucepan. Bring to a boil over medium-high heat, stirring occasionally. Strain out the solids and return the mixture to the pan. Add the remaining pears, cider, lemon and allspice and heat over medium-high heat, stirring often, for 15 minutes. Add cranberries and vanilla and reduce the heat to medium-low (the liquid should be simmering, not boiling). Let simmer for 10 minutes more. Serve in heat-safe mugs. Makes 10 servings. *Courtesy of eatingwell.com*

Coconut Key Lime Momi



Ingredients

3 oz limeade
1 oz coconut milk
1/2 tsp powdered sugar
1 oz Stirrings Clarified Key Lime
2-3 drops vanilla extract (optional)
1 tsp coconut flakes

Directions

Shake first five ingredients with ice, strain into a martini glass, and garnish with coconut flakes. Makes 1 serving. *Courtesy of about.com*

Hot Cranberry Toddy



Ingredients

1 48-ounce bottle cranberry juice (6 cups)
1/2 cup sugar
1/4 cup lemon juice
2 cups water
3 1-inch-long strips lemon peel
3 inches stick cinnamon
1 teaspoon whole cloves
1/3 cup orange juice
Lemon peel strips (optional)

Directions

Combine cranberry juice, sugar, lemon juice, and water in a 4-quart saucepan or Dutch oven.

For spice bag, tie lemon peel, cinnamon, and cloves in a 6-inch square of 100 percent cotton cheesecloth. Add spice bag to saucepan. Bring just to boiling; reduce heat. Simmer, covered, for 10 minutes. Discard spice bag. Add orange juice. Transfer to a heatproof serving carafe or pot. Serve with a lemon peel strip in each cup, if desired. Makes about 12 servings. *Courtesy of bhg.com*

Apple Sparkler



Ingredients

1 tablespoon red or green colored sugar (optional)
10 unpeeled orange wedges or chunks
5 unpeeled lime wedges or chunks
5 6-inch wooden skewers
2/3 cup raspberry juice blend
1 750 ml bottle sparkling apple cider or sparkling pear-apple juice, chilled

Directions

Sprinkle colored sugar on a piece of waxed paper. Moisten the rims of five wine glasses, one at a time, with a little water. Dip each rim in sugar and set aside for 5 to 10 minutes to dry.

For fruit garnish, place 2 orange wedges and 1 lime wedge onto each skewer; set aside.

Divide raspberry juice blend among prepared wine glasses. Being careful not to disturb the sugar on the rim, gently pour sparkling cider into each glass. Place a citrus skewer in each glass. Makes 5 servings. *Courtesy of bhg.com*

Pink Lime



Ingredients

1 part Roses Lime
1 part grenadine
1/2 part simple syrup
3 parts water

Directions

Shake all ingredients over ice and add a splash of Sprite or club soda. Garnish with a lime and cherry. *Courtesy of fineliving.com*