



Non-Alcoholic Holiday Drinks



Economy Gelatin Punch*

2 small pkg. strawberry gelatin
1- 6 oz. can frozen orange juice concentrate,
prepared

1- 6 oz. can frozen lemonade concentrate,
prepared
1- 46 oz. can unsweetened pineapple juice

Dissolve gelatin in hot water using package directions. Add remaining ingredients, mixing well.
Serve over ice. Serves 16.

Spiced Cranberry Punch*

3/4 tsp. cloves
1/2 tsp. allspice
1/4 tsp. ginger
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1 cup sugar

1 cup water
4 cups apple juice
3 cups cranberry juice
1- 6 oz. can frozen concentrated lemonade
1 quart water



Mix sugar and spices and 1 cup water in small saucepan and bring to rolling boil. Mix juices,
spice mixture, lemonade and 1 quart of water. Heat and serve.
Makes 30 cups.

Lemon Cider*

1 gallon apple cider
1- 12 oz. can frozen lemonade concentrate

1 lemon thinly sliced or cinnamon sticks

In a punch bowl, combine cider and lemonade, mix well. Float lemon slices on top.
To serve warm - heat cider and lemonade; garnish individual servings with a cinnamon
stick or float cinnamon sticks in pot of warm cider for flavoring.
Makes 4 1/2 quarts.

Simple Party Punch

2 parts cranberry juice cocktail
1 part ginger ale

Mix together and chill.



*Recipes adapted from "The Sweet Smell Of The Holidays", Texas Agricultural Extension System, Texas A&M
University.



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