

Party Time, Any Time

Non-Alcoholic Drink Recipe Book



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ANGEL PUNCH

- 1 quarts grape juice (white)
- 1 quart tea (green)
- 1 pint lemon juice
- 8 oz. sugar syrup (4oz. sugar dissolved in 4oz. water)
- 1 (16 oz.) bottles Canada Dry Club Soda

Stir all ingredients (except soda) and chill. Pour in a punch bowl and add soda and a large block of ice.

AUNT FRANCES' LEMONADE

Serving Size: 12

- 5 lemons
- 5 limes
- 5 oranges
- 3 quarts water
- 1 1/2 to 2 cups sugar

Squeeze the juice from 4 of the lemons, limes and oranges; pour into a gallon container. Thinly slice the remaining fruit and set aside for garnish. Add water and sugar to juices; mix well. Store in the refrigerator. Serve on ice with fruit slices.

AUNT ARLENE'S ICED TEA

Serving Size: 14

- 8 tea bags
- 1 cup sugar
- 1 gallon water
- 1 small can concentrated lemonade

Place tea bags in a pan. Add only enough water to cover bags and bring to a boil. Drain tea bags and add sugar. Add to 1 gallon water - stir in lemonade and chill. If you want tea stronger, let tea bags stand for a time in the refrigerator.

BANANA PUNCH

Serving Size: 30

- 4 cups sugar
- 6 cups water
- 5 mashed bananas
- 1 can (12 oz.) frozen orange juice
- 1 can (12 oz.) frozen lemonade
- 1 can (46 oz.) pineapple juice
- 2 quarts 7-Up

Bring water & sugar to boil for 3 minutes. Let cool. Make frozen juices according to directions on the can. Mix bananas and all juices together and then add the sugar water. Freeze mixture. Let thaw 2 or 3 hours before serving. Just before serving, add 7-Up slowly. Serve while slushy.

BETTER THAN EGGNOG

Serving Size: 18

- 3 large eggs
- 1/8 teaspoon ground ginger
- 1 quart orange juice
- 2 quarts vanilla ice cream, softened
- 1/4 cup lemon juice
- 1 quart Canada Dry Ginger Ale
- 2 tablespoons sugar
- nutmeg
- 1/4 teaspoon cinnamon
- dash ground cloves

Whisk the eggs in a large bowl until frothy. Mix in the orange and lemon juices, sugar, cinnamon, ginger, and cloves. Spoon the ice cream into a large punch bowl; stir in the egg mixture until combined. Refrigerate if not serving immediately. Before serving, pour in the ginger ale. Sprinkle the top with nutmeg. Makes 18 (6 oz) servings. COMMENTS: Ginger ale, spices, and citrus juices enliven old-fashioned eggnog, making a fabulously refreshing and lighter variation.

BRAZILIAN CHOCOLATE

Serving Size: 4

- 1-1/2 cups coffee (hot & strong)
- 1 cup Half & Half cream (hot)
- 1 cup of water (boiling)
- 1/4 cup sugar
- 1 oz. chocolate (solid & unsweetened)
- 1 teaspoon vanilla extract
- 1/2 teaspoon cinnamon
- dash of salt

Melt chocolate, sugar, and salt in a double boiler. Stir in boiling water and continue to heat until mixture is well blended and hot. Add coffee and Half & Half and stir well. Finish by adding vanilla and cinnamon and pour into mugs.

CALIFORNIA SMOOTHIE

- 8 oz. orange juice
- 1/2 cup of strawberries (prefer fresh)
- 1/2 cup dates (pitted and chopped)
- 1 banana (sliced thin)
- 1-1/2 oz. honey

Blend fruits and honey in blender until smooth. Add cracked ice and orange juice and blend until smooth. Serve in chilled glasses.

CARAMEL APPLE MILKSHAKES

Serving Size: 4

- 3 cups frozen yogurt, vanilla
- 3/4 cup 1% low-fat milk
- 1/2 cup applesauce
- 1/4 cup caramel topping
- 1 teaspoon cinnamon

Place yogurt, milk, cinnamon, and topping in a blender. Cover and blend until smooth.

CARDINAL PUNCH

Serving Size: 44

- 1 quart cranberry juice
- 1 pint orange juice
- 2 lemons squeezed or 2 ounces lemon juice
- 4 quarts Canada Dry Ginger Ale

Combine all juices and chill. Pour into punch bowl over block of ice. Add ginger ale. (May add orange sherbet.)

CHRISTMAS SNOW PUNCH

Serving Size: 32

- 1 can (46 oz.) Hi-C Hula Punch, chilled
- 2 pints vanilla ice cream, softened
- 2 cups 7-Up, chilled

In a punch bowl, combine all ingredients and stir well.

CIDER SNAP

Serving Size: 2

- 2 cups apple cider
- 4 teaspoons red cinnamon candies
- 4 apple slices, thinly sliced

In a 4-cup measure combine apple cider and cinnamon candies. Micro-cook, uncovered, on 100% power for 4 to 5 minutes or until candies dissolve and the cider is steaming hot, stirring once. Serve in mugs. Garnish with apple slices, if desired.

CITRUS BERRY SLUSH

Serving Size: 3

- 1 pint fresh strawberries
- 2 cups vanilla ice cream
- 1/2 cup fresh squeezed lemon juice
- 1/2 cup fresh squeezed orange juice
- 1/3 to 1/2 cups sugar
- 1 cup crushed ice
- grated peel of 1 lemon
- lemon peel for garnish

Reserve 3 to 4 berries for garnish. Hull, slice and puree remaining berries in blender to yield 1 cup. In blender, combine 1 cup strawberry puree and remaining ingredients except lemon peel and strawberries for garnish. Blend until smooth. Garnish with lemon peel and strawberries.

COFFEE ALMOND FLOAT

Serving Size: 5

- 4 cups milk
- 1/4 cup instant coffee
- 2 tablespoon brown sugar
- 1/4 teaspoon almond extract
- chocolate ice cream

Dissolve coffee in water then add the other ingredients except ice cream. Stir well and pour over ice cubes in tall glasses. Top with a scoop of ice cream in each glass.

COFFEE-APRICOT COOLER

Serving Size: 2

- 1/4 cup coffee, chilled
- 1/2 cup apricot juice, chilled
- 1/3 cup cold milk
- 1/2 pint coffee ice cream, softened

Mix coffee, apricot juice, and milk together. Add ice cream and beat until smooth. Pour into chilled glasses

COFFEE COLA COOLER

Serving Size: 4

- 2 cups water
- 1-1/2 cups RC Cola
- 2 tablespoons instant coffee
- 1 tablespoon maple syrup

Dissolve coffee in water. Stir in syrup and slowly stir in cola. Serve over ice cubes. Garnish with lemon slices.

CRANBERRY FIZZ

Serving Size: 8

- 16 ounces cranberry juice, chilled
- 16 ounces apple juice
- 2 tablespoon lemon juice
- 12 ounces Canada Dry Ginger Ale

Combine all juices. Add ginger ale.

CRANBERRY PARTY PUNCH

Serving Size: 32

- 1 cans (12 oz.) frozen lemonade, thawed and diluted
- 1 quart cranberry juice cocktail
- 1 cup frozen orange juice, thawed and undiluted
- 2 ounces Canada Dry Ginger Ale
- 1 orange, thinly sliced

Combine juices and chill. Add ginger ale just before serving. Garnish with orange slices. One of the cans of lemonade concentrate may be diluted and frozen to make an ice ring or cubes.

CRANBERRY TEA

Serving Size: 6

- 4 cups water
- 12 whole cloves
- 1 cinnamon stick
- 2 tablespoons sugar
- 4 tea bags
- 2 cups cranberry juice cocktail

Place water, cloves, cinnamon stick, and sugar in a saucepan. Cover and bring to a boil. Remove cinnamon sticks. Remove pan from heat.

Dip tea bags in the solution, cover, and brew for 3 minutes or longer if a stronger tea is desired. Remove tea bags. Add cranberry juice cocktail. Return to a boil. Serve hot in mugs.

CRANBERRY-CIDER PUNCH

Serving Size: 32

- 2 liters cranberry ginger ale, chilled
- 2 liters apple cider, chilled
- 3 limes
- 1 can (341ml) frozen raspberry juice concentrate, optional

Pour ginger ale and cider into punch bowl. Squeeze juice from 2 of the limes and thinly slice the third. Stir juice into punch. Taste and add raspberry concentrate, if you wish. If concentrate is still frozen, you may not need to add ice. Refrigerate until serving time. Float lime slices on surface.

CROCKPOT HOT COCOA FOR A GROUP

Serving Size:

- 1 1/2 cups sugar
- 1 1/4 cups cocoa powder
- 1 1/4 teaspoons salt
- 3/4 cup hot water
- 1 gallon milk
- 1 teaspoon vanilla extract
- 1/4 teaspoon cinnamon * optional

In large saucepan, combine sugar, cocoa and salt. Add hot water slowly, mixing well. Cook over medium heat, stirring constantly, until mixture boils. Boil and stir 2 minutes. Add milk; heat to serving temperature, stirring occasionally. DO NOT boil. Remove from heat; add vanilla, cinnamon if desired, and whip with a whisk. Serve hot, with whipped cream or marshmallows if desired.

This recipe can be doubled and kept in crockpot for easier serving to large groups.

CROWD PLEASER PUNCH

Serving Size: 20

- 80 oz. Ocean Spray cranberry cocktail
- 6 oz. frozen orange juice, thawed
- 6 oz. frozen grapefruit juice, thawed
- 6 oz. frozen lemonade, thawed
- 2 bottles (750-ml) Canada Dry Ginger Ale
- 2 bottles (750-ml) Canada Dry Club Soda

Mix together and add ice.

DELLA ROBBIA ICE RING

- 2 1/2 cups Canada Dry Ginger Ale, chilled
- 1/2 cup lemon juice
- assorted fruits

In 1-quart measure or pitcher, combine ginger ale and lemon juice. Pour 2 cups of the mixture into a 1-quart ring mold; freeze. Arrange fruits, peel, and mint leaves in decorative pattern on top of frozen ring. Carefully pour remaining liquid over patterns and freeze.

DUTCH APPLE PUNCH

Serving Size: 32

- 2 cinnamon sticks
- 2 quarts unsweetened apple juice
- 2 cups unsweetened orange juice
- 50 3/4 ounces sparkling apple cider

Combine cinnamon sticks and chilled apple juice. Chill for 2 hours. Discard cinnamon sticks. Combine apple juice with remaining chilled ingredients in a large punch bowl.

ELLY MAY'S WEDDING PUNCH

Serving Size: 20

- 3 (3-oz) packages cherry gelatin
- 9 cups boiling water
- 4 cups sugar
- 4 cups water
- 2 (46 oz.) cans pineapple juice
- 6 oz. frozen orange juice
- 4 tablespoons lemon juice
- 1 bottle (2 liter) Canada Dry Ginger Ale or 7-Up

Dissolve the gelatin in the boiling water in a large saucepan. In a separate saucepan, boil 4 cups water and sugar. Add the pineapple juice, orange juice, and lemon juice. Cool. Combine the gelatin and juice mixtures. Pour into plastic containers and freeze. Set out about 3 hours before serving. Add Canada Dry Ginger Ale or 7-Up just before serving. The punch will be slushy.

FIRESIDE CRAN-APPLE TEA

Serving Size: 4

- 1 1/2 cup cranberry Juice
- 1 1/2 cup water
- 4 herbal tea bags, cinnamon apple
- 4 cinnamon sticks
- 1/3 cup brown sugar

In medium saucepan, bring cranberry juice and water to boil. Add tea bags and cinnamon sticks. Remove from heat; cover and steep for 5 minutes. Place cinnamon sticks in preheated mugs. Add brown sugar to tea mixture. Stir until dissolved. Pour hot tea into mugs.

FROZEN CIDER

- 8 oz. sweet cider
- 4 oz. orange juice
- 1 tablespoon apple sauce
- 5 drops lemon juice

Blend with 3 oz. of ice and freeze until mixture is thick enough to be eaten with spoon. Then serve in a tall glass.

FRUIT MEDLEY PUNCH

Serving Size: 12

- 20 ounces frozen strawberries in syrup
- 3 cups apricot nectar, chilled
- 3 cups cold water
- 1 cup lemon juice
- 1 ounces frozen orange juice, thawed and undiluted
- 1 cup sugar
- 1 ounces Canada Dry Ginger Ale, chilled

Prepare Ice Ring; recipe below. In a blender container, puree strawberries. In punch bowl, combine pureed strawberries, apricot nectar, water, lemon juice, orange juice concentrate, and sugar. Stir until sugar dissolves. Slowly pour in ginger ale; add Della Robbia Ice Ring, if desired.

GORGEOUS GREEN

Serving Size: 25

- 6 ounces frozen lemonade
- 12 ounces frozen limeade
- 2 cups water
- 56 ounces Canada Dry Ginger Ale
ice cubes or ice mold

In a large pitcher or punch bowl, combine lemonade, limeade, and water. Just before serving, add ginger ale and ice. Stir to blend.

GREAT GRAPE

Serving Size: 10

- 2-1/2 cups pineapple juice
- 2-1/2 cups orange juice
- 2-1/2 cups grape juice
- 2 tablespoons lemon juice
- 16 oz. Canada Dry Ginger Ale

Combine all fruit juices. Add ginger ale and serve immediately.

GRAPPLE

- 1 cup of grape juice
 - 1 cup of apple juice
 - 1/4 teaspoon cinnamon
- Mix and serve.

HOT CHOCOLATE FLOAT

Serving Size: 2

- 2 cups warm water
- 2 envelopes instant cocoa mix
- Mint Chocolate-chip ice cream

In a 4-cup measure micro-cook water, uncovered, on 100% power for 4 to 5 minutes or until steaming hot. Stir in the cocoa mix. Pour into two mugs. Top the hot chocolate mixture in each mug with a small scoop of ice cream. Serve immediately.

HOT MULLED CIDER

Serving size: 8

- 1/2 cup brown sugar
- 2 quarts apple cider
- 1 teaspoon allspice, whole
- 1 1/2 teaspoons cloves, whole
- 2 cinnamon sticks
- orange slices

Combine brown sugar and cider in large saucepan. If desired, tie whole spices in cheesecloth or put in tea strainer. If spices are added loose, strain before serving. Slowly bring to a boil. Cover and simmer 20 minutes. Remove spices. Serve hot with orange slice floaters and cinnamon stick.

Crockpot variation:

Put all ingredients in crockpot. If desired, tie whole spices in cheesecloth or put in tea strainer. If spices are added loose, strain before serving. Cover; cook on Low 2 to 8 hours.

HOT WASSAIL

Serving Size: 18

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

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

ICE RING

- 1 (6-ounce) can frozen lemonade concentrate, thawed
- 3 cups water
- 1 cup fresh strawberries with tops or 1 cup frozen strawberries without sugar (other fruits, grapes, sliced oranges, limes, peaches or nectarines can be used, depending on punch)

In a 2-quart non-metal container, combine lemonade and water; mix well. Pour mixture into a 6-cup mold; freeze until slushy, about 2 to 3 hours. Place strawberries in slush, allowing tops of strawberries to show. Freeze until firm or overnight. Remove ice ring from mold; wrap in plastic wrap and store in freezer until needed.

ICED MOCHA

Serving Size: 4

- 2 cups milk
- 1/3 cup chocolate syrup
- 1 tablespoon instant coffee
- whipped cream

Mix well and pour over crushed ice in tall glass. Top with whipped cream and chocolate shavings.

ICY FRUIT WREATH

- 2 cups crushed ice
- 4 clusters seedless grapes
- 4 orange slices, 1/4-inch thick
- 1/2 rome apple, thinly sliced
- 1/2 granny smith apple, thinly sliced
- 2 cups apple juice, unsweetened

Place crushed ice in the bottom of a 6-cup ring mold. Lay grape clusters over ice. Arrange orange and apple slices around grapes. Carefully pour apple juice around the fruit almost to the top of the mold. Freeze for 8 hours. To unmold, place mold in a large bowl of warm water for 5 seconds. Carefully unmold ring and place, fruit side up, in a filled punch bowl.

INSTANT HOT CHOCOLATE

Serving Size: 11

- 8 cups powdered milk
- 2 1/2 cups powdered chocolate drink mix
- 3/4 cup powdered non-dairy creamer
- 1 cup powdered sugar

Mix all ingredients in a large container. To serve, add 1/4 cup of mixture to 1 cup boiling water; top with marshmallows.

JACK-O-LANTERN

Serving Size: 32

- 1 gallon apple cider
- 1 quart hot water
- 1/2 cup instant tea
- 2 tablespoons lemon juice
- 1-1/2 teaspoons powdered cloves
- 1 cinnamon sticks
- 1/2 cup sugar
- 1 cup water

Heat water. Add tea, cider, lemon juice, sugar, cinnamon, cloves, and cinnamon stick. Serve warm.

KENTUCKY DERBY

“A mock mint julep drink”

Serving Size: 10

- mint sprigs (up to 5 sprigs)
- 1 1/2 cups sugar
- 2 cups cold water
- 3/4 cup lemon juice (fresh if possible)
- 1 1/2 quarts Canada Dry Ginger Ale
- thin lemon slices

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

LAVA FLOW

- 4 oz. cream
- 3 oz. pineapple juice
- 1/2 oz. coconut cream
- 1/2 banana
- 1/2 cup strawberries (fresh or thawed)

Blend all ingredients with ice except strawberries until smooth. Just before serving, put strawberries at the bottom of a parfait glass and add the blended mixture.

LAVENDER PUNCH

Serving Size: 30

- 1 cup water
- 2 cinnamon sticks
- 1/4 teaspoon whole cloves
- 3 (6 oz.) cans frozen grape juice
- 1/2 cup lime juice
- 2 (1 1/2 liter) bottle Canada Dry Ginger Ale
- seedless grapes, for garnish
- ice, big block

Base may be done up a day ahead and stored in container in refrigerator. In saucepan, combine water, cinnamon, cloves, and bring to boil. Remove from heat and allow to stand for 5 minutes. Chill. Strain out spices. Combine grape and lime juice and mix well. Just before serving, pour over ice block and add ginger ale. Garnish with grapes.

LEMON LIME PUNCH

- 12 oz. can frozen lemonade
- 12 oz. can frozen orange juice
- 30 oz. pineapple juice
- 2 cups water, cold
- 1 quart Canada Dry Club Soda
- 2 quarts Canada Dry Ginger Ale
- 1 quart lime sherbet

Mix together lemonade, orange juice, pineapple juice, cold water, club soda, and ginger ale. Pour into punch bowl. Add sherbet and stir for several minutes before serving. No ice needed.

LEMON SPICE TEA

Serving Size: 2

- 2 cups warm water
- 1 tablespoon honey
- 2 slices lemon
- 2 cinnamon sticks, broken into small pieces
- 2 tea bags
- lemon slices (Opt.)

In a 2-cup measure combine water, honey, lemon slices and cinnamon. Micro-cook, uncovered, on 100% power for about 4 minutes or just till steaming hot. Add the teabags. Cover and steep for 4 minutes. Remove tea bags, lemon slices and cinnamon. Pour into 2 mugs. Garnish with additional lemon slices, if desired.

LOWFAT EGGNOG

Serving Size: 12

- 4 cups skim milk
- 12 ounces evaporated skim milk
- 4 eggs
- 1/2 cup sugar
- 1 teaspoon vanilla

Heat milk, canned milk, eggs, and sugar over medium heat about 10 minutes, until slightly thickened. Do not boil. Stir over a bowl of ice water 2 minutes. Stir in vanilla; cover and chill 4-24 hours.

Add more skim milk if needed to achieve desired consistency. Top with ground nutmeg just before serving.

MOCK CHAMPAGNE COCKTAIL

Serving Size: 3

- 7 ounces 7-Up, chilled
- 1/2 cup apple juice, chilled
- 3 thin lemon slices

Just before serving, mix carbonated beverage and apple juice. Serve in stemmed glasses with lemon slice in each.

MOCK CHAMPAGNE (SLUSHY)

Serving Size: 12

- 1 cup sugar
- 3 cups water
- 32 ounces cranberry juice cocktail
- 2-1/2 cups pineapple juice
- 1 cup fresh squeezed orange juice
- 12 ounces lemon lime flavored soda

lemon cartwheel slices

In saucepan, combine sugar and water. Heat; stir to dissolve sugar. Cool. In large container, combine fruit juices and sugar mixture. Freeze until slushy. Add soda and lemon slices when ready to serve.

MOCK PINK CHAMPAGNE

Serving Size: 20

- 1/2 cup sugar
- 1 cup water
- 1 (6-ounce) can frozen orange juice concentrate
- 1 (6-ounce) can grapefruit juice concentrate
- 28 ounces Canada Dry Ginger Ale
- 1/3 cup grenadine syrup

Mix sugar and water in saucepan; boil for 5 minutes. Cool. Add frozen concentrates; refrigerate. Chill for several hours. At serving time, add ginger ale and grenadine syrup.

MR. P. NUTT

- 1 tablespoon peanut butter
- 1 oz. chocolate syrup
- 3 oz. cold milk
- 2 scoops vanilla ice cream

Blend in Blender. Garnish with whipped cream and a cherry.

ORANGE CRANBERRY TODDY

Serving Size: 8

- 2 cups cranberry juice cocktail
- 1/4 cup sugar
- 1 stick cinnamon
- 8 whole cloves
- 6 cups orange juice
- 2 oranges, sliced

Heat first five ingredients to boiling. Taste and add more sugar if needed. Garnish with orange slices and add cinnamon sticks or swizzle sticks.

ORANGE GRAPE COOLER

Serving Size: 6

- 2 cups water
- 6 ounce can frozen orange juice
- 1 1/2 cups white grape juice
- 1/4 cup lemon juice
- 1/2 cup honey
- 12 ounce can 7-Up

Blend all ingredients together and serve.

ORANGE JULIUS

Serving Size: 6

- 6 ounces frozen orange juice concentrate
- 10 ounces Canada Dry Club Soda
- 1 tablespoon powdered sugar (heaping)
- 1/2 teaspoon vanilla

Prepare orange juice according to directions on can. Combine all ingredients in a blender. Blend and pour over crushed ice.

ORANGE PUNCH

Serving Size: 24

- 1 can (6oz.) frozen orange concentrate
- 1 can (6oz) frozen lemonade concentrate
- 1 can (6oz.) frozen pineapple juice concentrate
- 1/2 cup water
- 2 quarts Canada Dry Ginger Ale
- orange slices
- strawberry slices

Combine all juices, and water until smooth. Just before serving, add ginger ale. Garnish with orange slices and strawberry slices.

PARTY PUNCH

- 2 46 oz. cans fruit punch
- 2 cups orange juice
- 1 cup sugar
- 1 bottle (2 liter) Cherry 7-Up
- 1 package frozen strawberries

Mix fruit punch and sugar in punch bowl and stir. Add 7-Up and frozen strawberries last.

PEACHY FREEZE

Serving Size: 2

- 3/4 cup cold milk
- 3/4 cup chilled peaches
- 1/4 teaspoon salt
- 3 drops almond extract
- 1/2 vanilla ice cream

Blend milk, peaches, salt, and almond extract until smooth. Add ice cream and blend until smooth.

PILGRIM'S PUNCH

Serving Size: 2

- 1/2 cup mineral water
- 1/8 cup grape juice
- 1/8 cup cranberry juice
- lemon slice

Mix mineral water with grape juice and cranberry juice. Serve with a lemon twist over ice cubes.

FRUIT PUNCH

Serving Size: 30

- 30 cups unsweetened pineapple juice
- 30 cups cranberry juice cocktail
- 11 1/4 cups orange juice, chilled
- 11 1/4 cups Canada Dry Club Soda, chilled
- ice cubes
- lime slices

Combine the chilled ingredients in a punch bowl just before serving.

PINK LADY PUNCH

- 2 packages strawberry Kool-Aid
- 2 8 oz cans frozen orange juice
- 3 cans water
- 2 8 oz. cans lemon juice
- 3 cans water
- 2 46 oz. cans pineapple and grapefruit juice
- 1 jar maraschino cherries and juice
- 2 bottles (28 oz.) Canada Dry Ginger Ale

Make Kool-Aid, according to package directions and heat to simmer. Mix all juices and Kool-Aid together and chill at least 4 hours before ready to serve. Add ginger ale just before serving.

RASPBERRY SHERBET PUNCH

- 33 ounces pineapple juice
- 2 liters Canada Dry Ginger Ale
- 1/2 gallon raspberry sherbet

Combine all ingredients and serve.

SPARKLING PARTY PUNCH

Serving Size: 50

- 1 6 oz. can frozen lemonade
- 1 6 oz can frozen orange juice
- 1 6 oz can pineapple juice
- 2 46 oz. cans Hawaiian Fruit Punch
- 1 package cherry powdered drink mix
- 2 quarts water or ice

2 quarts Canada Dry Ginger Ale

1 quart Canada Dry Club Soda

Combine all juices, drink mix, and water in large container. Chill. Just before serving, add ginger ale and club soda.

RED RUBY FROST PUNCH

Serving Size: 24

1 pint cranberry juice

1-1/2 cups lemon juice

1 cup sugar

1 pint raspberry sherbet

2 (26 oz.) bottles Canada Dry Ginger Ale, chilled

Combine cranberry juice, lemon juice, and sugar; blend well. Chill. Pour over ice in punch bowl. Just before serving, add ginger ale and sherbet.

ROY ROGERS

Serving Size 1

1 dash grenadine

6 ounces RC Cola

Fill a collins or highball glass with ice. Add grenadine and fill with cola. Garnish with a maraschino cherry and an orange slice.

SATIN RED PUNCH

Serving Size: 35

1 quart apple juice

2 pints cranberry juice

4 liters 7-Up ù plus 2 ice cube tray

Make 7-Up ice cubes and chill other ingredients. Pour together and serve cold.

SHIRLEY TEMPLE

Serving Size: 1

1 dash grenadine

6 ounces Canada Dry Ginger Ale

Fill a collins or highball glass with ice. Add grenadine and fill with ginger ale.

Garnish with a maraschino cherry and an orange slice.

SPICE PARTY PUNCH

1 (46 oz.) can pineapple-grapefruit juice

1 quart apple juice

3 (6 oz.) cans frozen orange juice concentrate

1 (6 oz.) can frozen lemon juice

24 whole cloves

3 pieces cinnamon

1/2 teaspoon ginger

1/2 teaspoon allspice, ground

- 1/2 teaspoon mace
- 1 cup sugar
- 4 quarts Canada Dry Ginger Ale

Combine all fruit juices. Tie cloves and cinnamon sticks in cheesecloth; add to juices with other spices and sugar. Mix well. Let set for several hours. When ready to serve, remove spice bag; stir well. Pour over ice in punch bowl. Add ginger ale.

SPICED TEA

Serving Size: 4

- 3 cups pineapple juice
- 1/2 cup fresh lemon juice
- 3 cups cold water
- 3/4 cup brown sugar
- 3 cinnamon sticks
- 1 teaspoon ground cloves
- 2 teaspoons ground allspice
- 4 tea bags

Bring pineapple juice, lemon juice, and water to a boil. Add sugar and spices and simmer 20 minutes. Remove from heat, add tea bags, cover and steep 10 minutes. Remove tea bags and strain. Serve hot or iced.

SPICED TEA MIX

Serving Size: 5 1/2 cups of mix

- 1 jar (9 oz) powdered orange breakfast drink
- 1 jar (4 oz) lemon flavored iced tea mix
- 1 1/2 cups sugar (or to taste)
- 2 teaspoons cinnamon
- 2 teaspoons ground cloves
- 1 teaspoon ground ginger

Mix drink mix, tea mix, sugar and spices. Label and store in tightly covered container at room temperature. Store no longer than 6 months.

To serve: For each serving, mix 3 teaspoons with boiling liquid in mug until mix is dissolved. Garnish with twist of lemon or orange peel, and a cinnamon stick if desired.

STEAMING HOT HOLIDAY PUNCH

Serving Size: 20

- 3 cups apple juice
- 3 cups orange juice
- 6 cups cranberry juice cocktail
- 3/4 cup maple syrup

- 2 teaspoons powdered sugar
- 1/2 teaspoons ground cinnamon
- 3/4 teaspoon ground cloves
- 3/4 teaspoon ground nutmeg
- cinnamon sticks, optional

Cinnamon sticks are optional but make a very pretty addition as stirrers in steaming hot mugs of punch.

Combine all the ingredients in a very large heavy pan, except the cinnamon sticks. Bring to a boil and turn to simmer for few minutes. You can put the ingredients in a crockpot after it has boiled and keep warm over low heat.

STRAWBERRY LEMONADE

Serving Size: 8

- 3 cups cold water
- 1 quart fresh strawberries
- 3/4 cups sugar
- 3/4 cups lemon juice
- 2 cups Canada Dry Club Soda, cold
- lemon slices (optional)

Place water, strawberries, and sugar in a blender; cover and blend until smooth. Stir in lemon juice. Just before serving, blend in soda. Garnish with lemon.

STRAWBERRY PUNCH

Serving Size: 30

- 1 large can frozen lemonade concentrate, thawed and undiluted
- 46 ounce can pineapple juice
- 64 ounce bottle cranberry juice cocktail
- 2 quart Canada Dry Ginger Ale
- 20 ounce package frozen strawberries, keep frozen

Mix all ingredients together.

SUNSET

Serving Size: 1

- 2 teaspoons grenadine
- 1/3 cup orange juice
- 1/3 cup pineapple juice
- ice cubes
- lemon slice

(Approximate amounts, depends on the size of the glass)

Choose a large, well shaped, stemmed glass. Put a layer of grenadine in the bottom of the glass. Fill glass with ice cubes (important). Pour equal amounts of orange and pineapple juice over the ice cubes. Top with a lemon slice. Add a dash of grenadine on top. Voila! A beautiful sunset!

TAHITIAN FRUIT PUNCH

- 1 can (46 oz.) can pineapple juice, chilled
- 1 can (46 oz.) apple juice, chilled
- 2 quarts carbonated lemon-lime beverage, chilled
- 1 pint lemon or lime sherbet

In punch bowl, stir together juices and carbonated beverage. Just before serving, spoon in sherbet.

TEA PUNCH

Serving Size: 1

- 2 oz. tea (brewed and chilled)
- 2 oz. apple juice
- 1 oz. pineapple juice

Combine all ingredients and serve with ice. To make larger servings, keep the same proportions.

TOMATO TANG

Serving Size: 4

- 36 ounces tomato juice
- 1/4 cup lemon juice
- 1 teaspoon salt
- 3/4 teaspoon Worcestershire sauce
- 1 drop hot pepper sauce

Combine all ingredients and serve in glass garnished with salted rims.

TROPICAL ORANGE CRUSH

Serving Size: 1

- 2/3 cup orange juice
- 1 pineapple ring
- 1 teaspoon lemon juice

Blend orange juice, pineapple and lemon juice in a blender, Serve over ice cubes or crushed ice.

VALENTINE SODAS

Serving Size: 1

- Canada Dry Ginger Ale
- strawberry ice cream
- whipped cream
- 1 teaspoon strawberry preserves

Pour ginger ale over strawberry ice cream in tall glass. Top glass with fluffy whipped cream and strawberry preserves.

VIRGIN PINA COLADA

Serving Size:

- 2 ounces coconut cream
- 1 1/2 ounces crushed pineapple
- 1 ounce pineapple juice
- 1/4 cup crushed ice
- 1 orange slice
- 1 maraschino cherry

Place all ingredients in a blender and blend at high setting until smooth ù about 30 seconds. Strain into highball or collins glass and garnish with orange slice and cherry.

NOTE: Crushed pineapple canned in its own juice is preferable for a less-sweet drink; use pineapple canned in syrup for a sweeter concoction.

VIRGIN STRAWBERRY DAIQUIRI

Serving Size: 1

- 3 ounces frozen strawberries, in syrup
- 1 ounce fresh lime juice
- 1 teaspoon sugar
- cracked ice
- 1 strawberry
- 1 orange slice

Fill a mixing glass with cracked ice. Add lime juice, frozen strawberries and sugar. Shake and strain into a chilled cocktail glass. Garnish with strawberry and orange slice.

WASSAIL

Serving Size: 4

- 1 quart apple cider
- 4 cinnamon sticks
- 1 whole nutmeg
- 1/2 cup honey
- 1/4 cup lemon juice
- 1 teaspoon lemon peel, grated

Floating Cloved Oranges

- 3 oranges
- 3 teaspoons whole cloves

Poke 1 t. cloves into each orange for Floating Cloved Oranges. Add cider, seasonings, and Floating Cloved Oranges to crockpot; heat at least 1/2 hour; the longer the better.

Orange Stars: cut oranges into 1/2" slices. Stick 5 cloves around slice at equal intervals; cut out wedges between cloves. The result looks kind of like a star.

WASSAIL CIDER

Serving Size: 24

- 5 quarts apple cider
- 1 1/4 cups brown sugar
- 1 1/4 cans (6 oz) frozen lemon juice concentrate
- 1 1/4 cans (6 oz) frozen orange juice concentrate
- 7 1/2 whole cloves and allspice
- 1 1/4 tablespoons nutmeg
- 30 cinnamon sticks

Put cider, sugar and fruit juices (undiluted) in large pot. Tie cloves and allspice in cheesecloth and add to cider with nutmeg. Cover and simmer for 30 minutes. Remove spice bag. Serve hot in mugs with cinnamon stick in each mug.

WEDDING PUNCH

Serving Size: 14

- 2 -1/2 cups pineapple juice, chilled
- 1 pint lime or lemon or raspberry sherbet
- 1 pint vanilla ice cream
- 1 bottle (12 oz.) Canada Dry Ginger Ale or 7-Up

Combine pineapple juice, sherbet, and 1/2 of the ice cream. Blend until smooth. Add 7-Up or ginger ale. Spoon remaining ice cream into punch.

YELLOW JACKET

Serving Size: 1

- 2 oz. pineapple juice
- 2 oz. orange juice
- 1/2 oz. lemon juice

Shake with ice cubes or crushed ice.

Alcohol Substitutes for Recipes

Here's a helpful list that suggests substitutes for a variety of alcoholic beverages. Quantities and substitutes vary, depending on the recipe used.

- **Amaretto:** non-alcoholic almond extract; orgeat Italian soda syrup; or marzipan.
- **Applejack or apple brandy:** Unsweetened apple juice concentrate; apple juice; apple cider; or apple butter.
- **Apricot brandy:** Syrup from canned apricots in heavy syrup; or apricot preserves.
- **Bourbon:** Non-alcoholic vanilla extract.
- **Champagne and other sparkling wines:** Sparkling apple cider; sparkling cranberry juice; or sparkling grape juice.
- **Cherry liqueur or brandy:** Syrup from canned cherries in heavy syrup; Italian soda cherry syrup; or cherry preserves.
- **Coffee liqueur or brandy:** Espresso; non-alcoholic coffee extract; or coffee syrup.
- **Creme de cacao:** Powdered white chocolate mixed with water; non-alcoholic vanilla extract and powdered sugar.
- **Creme de cassis:** Black currant Italian soda syrup; or black currant jam.
- **Creme de menthe:** Mint Italian soda syrup; or non-alcoholic mint extract.
- **Gewurztraminer:** White grape juice mixed with lemon juice, water, and a pinch of powdered sugar.
- **Licorice or anise flavored liqueur:** Anise Italian soda syrup; or fennel.
- **Mirin:** White grape juice mixed with lemon juice or zest.
- **Muscat:** White grape juice mixed with water and powdered sugar
- **Orange liqueur or brandy:** Unsweetened orange juice concentrate; orange zest; orange juice; or marmalade.
- **Peach brandy:** Syrup from canned peaches in heavy syrup; or peach preserves.
- **Peppermint schnapps:** Mint Italian soda syrup; non-alcoholic mint extract; or mint leaves
- **Port:** Concord grape juice mixed with lime zest; or cranberry juice mixed with lemon juice
- **Red wine:** Grape juice; vegetable stock; cranberry juice; tomato juice; or concord grape jelly.
- **Riesling:** White grape juice mixed with water and a pinch of powdered sugar.
- **Rum:** Non-alcoholic vanilla or rum extract.
- **Sherry:** Apple cider; non-alcoholic vanilla extract; coffee; or coffee syrup.
- **Vermouth:** Apple cider; or apple juice mixed with lemon juice and water.
- **Vodka:** Water; apple cider or white grape juice mixed with lime juice.
- **White wine:** White grape juice; apple cider; apple juice; vegetable stock; or water.

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