



Hot Beverages

SPICY HOT CHOCOLATE

- | | |
|------------------------------------|--------------------------|
| 1/2 cup (125 mL) hot chocolate mix | 1/4 tsp (1 mL) nutmeg |
| 1/4 cup (50 mL) packed brown sugar | 6 cups (1.5 L) homo milk |
| 3 tbsp (40 mL) cocoa | 1 tbsp (15 mL) vanilla |
| 1 - 1 1/2 tsp (5 - 7 mL) cinnamon | |

Combine first 5 ingredients (chocolate mix through nutmeg) in a saucepan. Gradually stir in milk. Cook over medium heat, stirring frequently. Stir in vanilla. Serve immediately. Serves 6 - 8.

MULLED APPLE JUICE WITH GINGER

- | | |
|---|---|
| 1 lemon | 3/4 cup (175 mL) finely chopped crystallized ginger |
| 12 cups (3 L) apple juice | 3 cinnamon sticks, broken |
| 1 can (355 mL) frozen apple juice concentrate, thawed | 1 tsp (5 mL) whole cloves |
| | 1/2 tsp (2 mL) whole allspice |

Using a vegetable peeler, remove coloured portion of peel from lemon in thin strips. Reserve lemon for another use. Combine lemon peel, apple juice, apple juice concentrate and ginger in a slow cooker. Combine cinnamon sticks, cloves and allspice in a large tea ball or cheesecloth bag; add to juice mixture. Cover and cook on high heat setting for 2 1/2 - 3 hours. Remove tea ball before serving. Serves 8 - 10.

MULLED WHITE WINE

- | | |
|--|---------------------------|
| 2 bottles (750 mL each) dry white wine | 2 tbsp (25 mL) honey |
| 1 medium navel orange, thinly sliced | 2 cinnamon sticks, broken |
| 1/2 lemon, thinly sliced | 6 whole allspice |
| 1/4 cup (50 mL) sugar | 6 whole cloves |

Combine wine, orange slices, lemon slices, sugar and honey in a nonreactive Dutch oven. Place cinnamon sticks, allspice and cloves in a large tea ball or cheesecloth bag; add to wine mixture. Bring to a boil. Reduce heat and simmer, uncovered, for 5 minutes. Remove tea ball before serving. Serves 6 - 8.

HOT CHOCOLATE NOG

- | | |
|---------------------------------|--|
| 4 cups (1 L) commercial eggnog | 2 tbsp (25 mL) instant coffee granules |
| 4 cups (1 L) chocolate milk | 2 tsp (10 mL) vanilla |
| 1/2 cup (125 mL) whipping cream | Whipped cream or marshmallows |

In a large saucepan, combine eggnog, chocolate milk, cream and coffee granules. Cook over medium heat, stirring frequently, until coffee granules are dissolved and mixture is heated through. Do not boil. Remove from heat and stir in vanilla. Pour into mugs. Top with whipped cream. Serve immediately. Serves 8.

Call the ATCO Blue Flame Kitchen home economists, Monday to Friday, 10 a.m. to 4 p.m.

■ Edmonton area 420-1010 ■ Lloydminster toll-free 1-306-825-5010 ■ Other locations in Alberta toll-free 1-877-420-9090

To purchase cookbooks, call the order desk toll-free 1-800-840-3393

For cooking ideas and great recipes, visit our web site at www.atcoblueflamekitchen.com

SLOW COOKER WINTER COCKTAIL

1 bottle (1.89 L) cranberry raspberry cocktail	1/4 cup (50 mL) sugar
3 cups (750 mL) orange juice	2 cinnamon sticks, broken
1/2 cup (125 mL) brandy, optional	12 whole cloves
1/3 cup (75 mL) fresh lemon juice	

Combine cranberry raspberry cocktail, orange juice, brandy, lemon juice and sugar in a slow cooker. Place cinnamon sticks and cloves in a large tea ball or cheesecloth bag; add to juice mixture. Cover and cook on high heat setting for 2 1/2 - 3 hours. Remove tea ball before serving. Serves 8 - 10.

SCHNAPPY HOT CHOCOLATE

4 cups (1 L) milk	1/2 tsp (2 mL) vanilla
1 1/4 cups (300 mL) hot chocolate mix	Marshmallows
2/3 cup (150 mL) peppermint schnapps	

Whisk together milk and hot chocolate mix in a large saucepan. Cook over medium heat, stirring frequently, just until mixture comes to a boil. Remove from heat; stir in peppermint schnapps and vanilla. Ladle into mugs and top with marshmallows. Serves 6.

MULLED POMEGRANATE PUNCH

3 bottles (473 mL each) pomegranate juice	6 cinnamon sticks, broken
2 1/2 cups (625 mL) apple juice	3/4 tsp (3 mL) whole allspice
1/4 cup (50 mL) sugar	3/4 tsp (3 mL) black peppercorns

Combine pomegranate juice, apple juice and sugar in a large saucepan. Place cinnamon sticks, allspice and peppercorns in a large tea ball or cheesecloth bag; add to pomegranate juice mixture. Bring to a boil over medium heat. Reduce heat and simmer, covered, for 20 minutes. Remove tea ball before serving. Serves 6 - 8.

A WINTER'S NIGHT COFFEE

8 cups (2 L) freshly brewed hot strong coffee	1/3 cup (75 mL) amaretto
1/2 cup (125 mL) Irish cream liqueur	Sweetened whipped cream
1/2 cup (125 mL) coffee liqueur	Nutmeg

Combine coffee, Irish cream liqueur, coffee liqueur and amaretto. Pour into heavy goblets or mugs. Top each serving with a dollop of whipped cream and sprinkle with nutmeg. Serve immediately. Serves 8 - 10.

EGGNOG LATTE

4 cups (1 L) eggnog	2 cups (500 mL) freshly brewed strong coffee or espresso
2 tbs (25 mL) rum or coffee liqueur	Freshly ground nutmeg
2 tbs (25 mL) brandy	

In a heavy saucepan, heat eggnog over medium heat until hot; do not boil. Stir rum and brandy into coffee. Pour one-third **each** of coffee mixture and eggnog into a blender. Cover and blend until very frothy. Pour into cups and sprinkle with nutmeg. Repeat procedure twice with remaining ingredients. Serves 6 - 8.

CAFE CASBAH

6 cups (1.5 L) freshly brewed hot strong coffee	1 tbs (15 mL) sambuca
1/2 cup (125 mL) coffee liqueur	Whipped cream
1/4 cup (50 mL) brandy	

Combine all ingredients except whipped cream. Pour into heavy goblets or mugs. Top each serving with a dollop of whipped cream. Serve immediately. Serves 6 - 8.