

# Bethel Cookbook

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## Quick Punch

48 oz of canned Hawaiian fruit punch  
48 oz ginger ale or 7-up  
1 quart of pieapple sherbert

Freeze cans of fruit juice overnight. Set out several hours before mixing punch to start thawing. Break up into a slush in the punch bowl, add ginger ale or 7-up, and sherbert. Different combinations of juice and sherbert may be used. Expermient and enjoy.

*Barbara Stiles*

## Hot Cranberry Punch

2 cups sugar	4 cinnamon sticks
1/2 cup orange juice	4 quarts apple juice
1 Tbs lemon juice	2 quarts cranberry juice
1 Tbs whole cloves	

Simmer all ingredients except apple and cranberry juices for 20 minutes. Add juices and heat. It is better if you make it a day ahead of time. A marvelous hot punch. Good for a tea or open house.

*Barbara Stiles*

## Citrus Punch

1 cup water	1/4 cup sugar
3 cups pineapple juice	3 cups water
1 6 oz can frozen orange juice (thawed and undiluted)	1/2 cup lemon juice
	3 12 oz cans lemon-lime carbonated drink, chilled

Garnish: lemon slices

Combine water and sugar in saucepan; cook over low heat, stirring till sugar dissolves. Remove from heat; cool. Stir in pineapple juice, 3 cups water, and next 2 ingredients. Cover and chill. Just before serving, stir in carbonated drink. Serve over ice.

*Pat Singletary*

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## Icee Punch

Mix 2 cups boiling water and 1 small box jello (color and flavor of your choice).

Add about 1 1/4 cups sugar  
1 small can frozen lemonade  
1 large 46 oz can unsweetened pineapple juice  
2 cups cold water

Mix together. Cut top off plastic milk cartons. Put punch in plastic cartons and freeze. Chill 42 oz Sprite. About 2-2 1/2 hours before serving, remove punch from freezer. Put in punch bowl and add Sprite. Stir until slushey! Makes an icy punch. Serves 25.

Note: 1 small can of orange juice, frozen may be added.

*Faye Callaway*

## French Mint Tea

8 tea bags - regular size  
juice of 4 lemons  
1 12 oz can frozen orange juice  
2 cups sugar  
handful of fresh mint

In a pot bring to a boil the tea boags, mint, and enough water to cover. Remove from heat and let steep 30 minutes. Remove the tea bags. Add orange juice concentrate, lemon juice and sugar. Strain into a one gallon container and add enough water to make one gallon. Refrigerate.

*Barbara Stiles*

## Hot Chocolate Mix

8 qt. package instant milk  
1 lb powdered sugar  
4 Tbs cocoa  
6 oz coffee creamer  
1 lb box Quik

Mix in a large bowl or pan. Store, covered in an air-tight container. Put about 1/3 cup mix in 1 cup hot water.

*Betty Brown*

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## Wassail

*...For an extra special surprise at a Christmas party you may add a touch of merrie old England by preparing a spicey wassail.*

4 qts apple cider  
1 cup firmly packed brown sugar (1/2 cup if sweetened cider)  
1 6-oz can frozen lemon juice concentrate  
1 6-oz can frozen orange juice concentrate  
6 whole cloves  
6 whole allspice  
1 Tbs nutmeg  
24 cinnamon sticks

Put cider, sugar, undilted fruit juices, and nutmeg into a kettle. tie cloves and allspice in a cheesecloth bag and add to the cider. Cover end simmer for 20 minutes. Remove spice bag and pour the wassail into a punch bowl. Serve hot in mugs with a cinnamon stick in each one. Serves 24.

*Betty Brown*

## Cranberry Wassail

1 tsp whole cloves	3 (3 inch) cinnamon sticks
1 48 oz jar cranberry juice cocktail	1 tsp ground cinnamon
1 48 oz jar apple juice	1/2 tsp ground cloves
1 (6 oz) can frozen lemonade concentrate, thawed, undiluted	1 (33.8 oz) bottle ginger ale
2/3 cup water	apple wedges

Tie cloves and cinnamon sticks in a cheesecloth bag;set aside. Combine cranberry juice, apple juice, lemonade, water, ground cinnamon, ground cloves, ground ginger, and spice bag in a dutch oven, bring to a boil. Cove, reduce heat, and simmer 20 minutes. Uncover and simmer an additional 20 minutes. Discard spice bag. Add ginger ale and cook until hot. If desired, garnish with apple wedges. Yield 17 cups.

*Barbara Stiles*

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## Old Fashioned Egg Nog

1 egg per serving

Beat whites and yellow (yolks) separately. Put sugar in yellows as you beat them (1 Tbs per egg). Beat yellows until almost white (light yellow).

1 Tbs bourbon whiskey (minimum) per egg

Fold whites, yellow, whiskey, and cool whip together quickly and serve immediately. (Do not beat when folding.)

*Mac McElvar*