

Ho Ho Ho Christmas Beverages
by Daphne Page Hittell

Serve your special guests delicious beverages this Christmas season. Includes many eggnog, cocoa, tea, cider, punch recipes, and more. All simple to make. Non alcoholic and alcoholic selections included. I love to serve guests special treats that they will look forward to having each and every Christmas! Now you can too.

This ebook comes with resell rights. Merry Christmas!
Value: \$6.95 Comes with ebook, cover graphic, Resell Rights.

Here is my holiday way to serve most Christmas beverages:
You will need 3 muffin tins, 36 green cupcake liners, 1 roll thin red Christmas design ribbon,
1 bottle red and green mixed cookie decorations.
36 small plastic cups or glasses (6 ounces)

Place cupcake liners in tins. Sprinkle decorations over muffin pans. Inside muffin cups and on tin itself. Place beverage cups in tray
cups. Cut ribbon in 12 inch strips. Garnish between cups.
Fill cups and cool if needed. Very beautiful!

Index:

Candy Cane Hot Cocoa
Cappuccino
Chocolate Swizzle Nog
Christmas Carol Punch
Christmas Cheer
Christmas Punch
Cider Mulled Punch
Easy Eggnog
Eggnog
Eggnog 2
Eggnog Punch
Fat Free Eggnog
Fiesta Hot Chocolate
Hot Buttered Pineapple
Hot Buttered Rum
Hot Butterscotch
Hot Christmas Tea
Hot Cocoa Mix
Hot Cranberry Cider
Hot Dr. Pepper
Hot Spiced Cider
Hot Wassail Punch
Irish Hot Chocolate
Minted Iced Tea
Mulled Wine
Spiced Chocolate Eggnog
Spiced Tea
Traditional Eggnog
White Hot Chocolate

=====

Candy Cane Hot Cocoa
8 cups dry instant skim milk
4 3/4 cups powdered sugar
1 3/4 cups cocoa
1 1/2 cup Light non-dairy creamer
1 small package Low-fat instant chocolate pudding mix
1 box of 12 candy canes

Combine above ingredients in a large mixing bowl and fold together well; or, place into a food processor and mix to make it fine powder.

Mix 2 tablespoons in a mug of hot water, top with marshmallows

=====

Cappuccino
1 C. powdered instant non-dairy creamer
1 C. chocolate milk mix
2/3 C. instant coffee granules
1/2 C. sugar
1/2 t. ground cinnamon

1/4 t. ground nutmeg
Combine all ingredients, mix well. To serve, place 1 tablespoon
in a cup. Add 1 cup boiling water; stir well.
Yields 30 servings

=====

Chocolate Swizzle Nog

14 oz Sweetened Condensed Milk
2 c Milk
2 T Unsweetened Cocoa
1/2 t Vanilla or Peppermint Extract
Whipped Cream

In medium-sized saucepan, combine condensed milk, milk and cocoa.
Heat through, stirring constantly. Remove from heat.
Stir in vanilla or peppermint extract.
Serve warm in mugs; top with whipped cream.
Store covered in refrigerator.

=====

Christmas Carol Punch

2 red apples
8 cups clear apple cider
8 cinnamon sticks
2 teaspoons whole cloves
1/2 cup raisins
1 large orange
1 lemon
1/4 cup lemon juice

Core apples, and slice into 1/2 inch rings. Cut orange
and lemon into thin slices.
In a dutch oven, combine cider, cinnamon, cloves,
apple rings, and raisins. Bring to boil over high heat.
Reduce heat to low. Simmer 5 to 8 minutes or until
apples are just tender. Remove cloves, and add orange
and lemon slices, and lemon juice. Pour into punch bowl.
Ladle into large mugs, including an apple ring, some
raisins, and citrus slices in each serving.
Serve with spoons.

=====

Christmas Cheer

4 cups apple juice
3 cups pineapple juice
2 cups cranberry juice
1/4 teaspoon nutmeg
1 cinnamon stick
2 tablespoons lemon peel
In a large kettle, combine apple juice, pineapple juice,
cranberry juice, nutmeg, cinnamon stick, and sliced
lemon peel. Simmer for 10 minutes.
Yields 12 servings

=====

Christmas Punch

4 cups cranberry cocktail
2 cups sugar
1 cup orange juice
1 quart ginger ale
2 tsp lemon juice
Heat cranberry juice and dissolve sugar in it.
Add orange and lemon juices. Chill. Add ginger
ale upon serving. Can also be served hot.

=====

Cider Mulled Punch

2 apples, peeled, cored, and chopped
6 whole cloves
1 (4-inch) cinnamon stick
2 t. ground ginger
2 T. brown sugar
1/4 C. water
1 small orange, juiced
1 half gallon apple cider
Combine all ingredients in a saucepan and simmer, covered,
for 10 minutes. Remove cloves and cinnamon stick and
serve warm.
Serves 8

=====

Easy Eggnog

Serves 24

12 large eggs

1-1/2 cups granulated sugar

3/4 teaspoons salt

12 cups whole milk

3 teaspoon vanilla

2 cups brandy

1/2 cup rum

ground nutmeg

Beat eggs in extra large bowl until light. Continue beating while adding sugar and salt gradually. Beat until sugar is dissolved. Add milk and vanilla. Add brandy and rum. Adjust strength by increasing or decreasing liquor. Stir. May be refrigerated up to 24 hours before serving or stored, covered, in refrigerator for 6 days.

Garnish with ground nutmeg.

Serves 24

=====

Eggnog

1/3 cup sugar

2 egg yolks

1/4 teaspoon salt

4 cups milk, scalded 1 teaspoon vanilla

2 egg whites

3 tablespoons sugar

1 1/2 teaspoons sugar

1/2 cup heavy cream, whipped

Beat 1/3 cup sugar into egg yolks. Add salt; slowly stir in milk. Cook in double boiler over hot, not boiling water, stirring constantly, till mixture coats spoon. Cool. Add vanilla. Beat egg whites until foamy. Gradually add 3 tablespoons sugar, beating till soft peaks form.

Add meringue to custard and mix thoroughly. Chill 3 or 4 hours.

Pour into punch bowl.

Fold 1-1/2 teaspoons sugar into whipped cream. Cover top with mixture.

Sprinkle with nutmeg.

=====

Eggnog 2

4 egg yolks

5 ounce sweetened condensed milk

1 tablespoon white sugar

1 teaspoon vanilla extract

4 1/2 cups milk

4 egg whites

1/4 teaspoon ground nutmeg

In a large mixing bowl, beat egg yolks until they are thickened and light. Gradually stir in condensed milk, sugar, vanilla and milk. Beat the egg whites until stiff, then add them to the milk mixture. Garnish with nutmeg.

=====

Eggnog Punch

8 cups (2 qt.) prepared eggnog

2 (8 oz. each) containers whipped topping

1 tsp. ground cinnamon

1 cup rum

1 cup ice cubes

Ground nutmeg (optional)

Mix eggnog, 1 container whipped topping and cinnamon in large bowl.

Stir in rum and ice cubes.

Refrigerate until ready to serve. Just before serving, top with remaining whipped topping and sprinkle with nutmeg. Serve with cinnamon sticks.

Store any leftover punch in refrigerator. Serves 24.

=====

Fat Free Eggnog

3/4 cup fat free egg product

1/3 cup sugar

Dash of salt

1 1/2 cups condensed, skimmed milk

1 cup skim milk

1 tsp. vanilla

1 cup non-fat whipped topping

1 Tbsp. rum

Nutmeg

First prepare a soft custard. Mix egg product, sugar and salt in heavy 2-quart saucepan.

Gradually stir in condensed skim milk and regular skim milk. Cook over medium heat

10-15 minutes, stirring constantly, until mixture coats spoon; remove from heat. Stir in vanilla. Cover and refrigerate at least 2 hours.

In a separate bowl, beat whipped topping and rum, then mix into custard. Add nutmeg to taste.

=====

Fiesta Hot Chocolate

1/2 c Cocoa

1 T Flour

1/4 c Dark Brown Sugar, packed

4 c Milk

3 Whole Cloves

1 Cinnamon Stick, broken in half

2 T Powdered Sugar

1 1/2 t Vanilla

Whipped Cream

4 Cinnamon Sticks

Mix cocoa and flour in 2 qt saucepan.

Stir in brown sugar, milk, cloves, and 1 stick cinnamon.

Heat just to boiling over medium heat, stirring constantly; reduce heat.

Simmer uncovered for 5 minutes. Do not bring to a boil.

Remove from heat; remove cloves and cinnamon.

Stir in powdered sugar and vanilla.

Beat with wire whisk until foamy.

Pour into 4 mugs.

Serve with whipped cream and cinnamon sticks.

=====

Hot Buttered Pineapple

1 (48 ounce) can pineapple juice

2/3 cup orange juice

2 tablespoons butter or margarine

2 teaspoons brown sugar

4 (3-inch) sticks cinnamon

Combine all ingredients in a large saucepan; bring to a boil.

Reduce heat and simmer 20 minutes. Remove cinnamon sticks and serve hot.

Makes 5 servings.

=====

Hot Buttered Rum

1 cup unsweetened pineapple juice

1 1/2 oz. dark rum

Sugar to taste

1 stick cinnamon

Pat of butter

Heat the pineapple juice until it steams, don't boil it.

In a large mug with the cinnamon stick, stir together

the rum and sugar. Pour the hot pineapple juice over rum.

Float pat of butter on top. Serve immediately.

=====

Hot Butterscotch

1 cup milk

1 tablespoon brown sugar

1/2 teaspoon butter-flavored extract

32 miniature marshmallows

Place the milk, brown sugar, and extract in a heavy medium-size saucepan, and stir to mix. Place the saucepan over medium-high heat, and, stirring constantly, heat until the mixture begins to reach a boil. Reduce the heat to medium or medium-low, and

add 20 of the marshmallows. Continue to heat, stirring constantly, until the marshmallows begin to melt.

Remove the saucepan from the heat, and whip the mixture with a wire whisk until it becomes frothy.

Place 6 of the remaining marshmallows in the bottom of each of 2 mugs.

Pour the butterscotch mixture over the marshmallows, and serve immediately.

Yields 2 servings

=====

Hot Christmas Tea

1 1/3 cup water

6 Bags black tea
1 cinnamon stick -- broken
3 Whole cloves
1/3 cup sugar
1 1/3 cup cranberry juice cocktail
1 cup Burgundy wine
Apple slices for garnish
In saucepan, bring water to boil. Add tea and spices, cover, and let stand 5 minutes. Remove tea bags. Stir in sugar, cranberry juice, and wine. Return to medium heat and stir until sugar is dissolved and mixture is heated through. Serve in cups with apple slices as garnish.
Yields 4 servings

=====

Hot Cocoa Mix
8 qt. box powdered milk
32 oz. box container chocolate milk mix
11 oz. coffee creamer
1 lb. box powdered sugar
Mix all together in a huge container. Scoop 1/3 cup into 8 ounce mug of hot water and stir.

=====

Hot Cranberry Cider
1 quart apple cider
1 (32-ounce) bottle cranberry juice cocktail
1/2 cup lemon juice
1/3 cup brown sugar, firmly packed
8 whole cloves
2 cinnamon sticks
In a large saucepan over medium heat, combine ingredients and bring to a boil, stirring occasionally. Reduce heat and simmer uncovered 10 minutes. Strain out spices and serve warm. Yields 2 quarts.

=====

Hot Dr. Pepper
7 cups Dr. Pepper
1/2 cup sugar
3 cups water
1 pint cranberry juice cocktail
1 cup pineapple juice
1/4 teaspoon salt
1/4 cup lemon juice
In a four-quart pan, combine all ingredients except lemon juice. Heat until steaming, stir in lemon juice.
Yields 12 servings

=====

Hot Spiced Cider
2 quarts apple cider
2/3 cup corn syrup
3 cinnamon sticks
1/2 teaspoon whole cloves
1 lemon, sliced
10 cinnamon sticks, for garnish
10 lemon slices, for garnish
In a medium saucepan stir cider, corn syrup, 3 cinnamon sticks, cloves and slices of 1 lemon. Bring to a boil over medium-high heat. Reduce heat, simmer 15 minutes. Remove spices and lemon slices. Garnish each serving of cider with a cinnamon stick and a slice of lemon. Serves 12.

=====

Hot Wassail Punch
4 c apple juice
3 c pineapple juice
2 c Cranberry juice cocktail
1/4 tsp. Ground nutmeg
1 Cinnamon stick
3 Whole cloves
Lemon slices
Combine all the ingredients in a large kettle. Simmer for 10 minutes. Serve hot. Yields 12 servings.

=====

Irish Hot Chocolate

1/2 cup unsweetened cocoa powder

1/3 cup sugar

1 1/2 tsp. vanilla

1/2 cup cold water

2 1/4 cups milk

3/4 cup half & half

1/2 cup Irish Cream Liqueur

Whipped cream

Shaved chocolate bits

In a large heavy saucepan, combine the cocoa powder, sugar, vanilla, water and a pinch of salt. Heat mixture over low heat, whisking, until the cocoa powder is dissolved and mixture is a smooth paste.

Gradually add the milk and half & half, both scalded & simmer, whisking for 2 minutes. Stir in Irish Cream.

Pour in mugs & top with whipped cream and chocolate bits.

=====

Minted Iced Tea

6 cups cold water

5 regular size tea bags

6 sprigs fresh mint

Bring ingredients to a boil and let

boil 5 minutes. Remove mint and tea bags.

While warm add:

1 1/2 cups sugar

3/4 cup lemon juice (preferably fresh)

2 1/2 cups pineapple juice

Stir well to dissolve sugar.

When ready to serve, add a quart bottle of ginger ale. Serve over ice. Makes a gallon.

=====

Mulled Wine

1 bottle red wine, burgundy

2 cinnamon sticks

2 cloves

1 whole nutmeg

4 (2-3-inch) strips orange peel

4 (2-3-inch) strips lemon peel

3 T. sugar

In a saucepan, combine all ingredients. Bring to a slow boil, and then simmer 10 - 15 minutes.

Serve warm in mugs.

=====

Spiced Chocolate Eggnog

4 cups Eggnog

2 cups Milk

1/3 cup Chocolate Syrup

1/4 t Ground Nutmeg

1/8 t Ground Allspice

Whipped Cream

In a large saucepan combine eggnog, milk, chocolate syrup, nutmeg and allspice. Heat through.

Pour into mugs.

Top with whipped cream.

=====

Spiced Tea

2 C. Tang powdered orange drink mix

2 C. sugar

3/4 C. instant tea powder

2 t. cinnamon

1/2 t. ground ginger

1/2 t. ground cloves

Combine all ingredients and mix well. Place 2 t. of mix into a cup. Add 1 cup boiling water.

=====

Traditional Eggnog

12 egg whites, large

1 cup granulated sugar

Nutmeg

12 egg yolks, large

1/2 tsp. salt

3 cups whipping cream
2 T granulated sugar
1 T vanilla
7 cups milk
2 cups light rum
1 cup whiskey

Beat egg whites in large bowl until they start to thicken. Add cup of sugar. Beat until thick. In second large bowl beat egg yolks and salt until thick. Add egg whites. Beat until mixed and thick. In third large bowl, beat cream until it starts to thicken. Add remaining sugar and vanilla. Beat until thick. Add egg mixture slowly as you stir in. Add milk, rum and whiskey, beating continually. Chill. Serve in a punch bowl or a pitcher. Garnish with a sprinkle of nutmeg.

=====

White Hot Chocolate

6 ounces white chocolate, divided
1/2 cup heavy cream
1 quart milk
1/2 teaspoon almond extract

Coarsely grate 1/2 ounce of white chocolate, for garnish. Set aside. In a small mixing bowl, beat heavy cream until stiff peaks form; set aside. Chop remaining chocolate into chunks. In a medium saucepan, chocolate and milk. Over medium heat, stir constantly until chocolate is thoroughly melted. Remove from heat and stir in amaretto or almond extract. Pour into 5 mugs and top with a dollop of whipped cream garnished with grated white chocolate.

=====

Visit

<http://www.rightresellbooks.com>
for more great ebooks!