

# Festive drinks from the Kitchen Cupboard

## Punch Spice Mixture

- 1 cinnamon stick, broken into 3 or 4 pieces
- ½ whole nutmeg, broken into 4 or 5 pieces
- 1 piece dried ginger root
- 10 dried juniper berries
- 5 whole cloves
- 1 piece bay leaf
- 2 tsp (10 mL) dried orange peel

Place all ingredients in a spice bag, made from a square of muslin or triple-thick layers of cheesecloth. Tie tightly with kitchen string.

## Hot White Wine Punch

- 3 cups (750 mL) medium-dry white wine
- ¼ cup (50 mL) honey
- 2 tbsp (25 mL) orange liqueur

### Punch Spice Bag

- 1½ cups (375 mL) strong, hot tea

### Orange slices

Heat wine, honey and liqueur until hot, but not boiling. Add spice bag, reduce heat, cover and simmer gently for 30 minutes. Pour hot tea

into wine with orange slices. Stir for 1 minute. Ladle into punch cups or warm mugs. Makes about 6 servings.

## Hot Red Wine Punch

- 4 cups (1 L) dry red wine
- ½ cup (125 mL) port
- Punch Spice Bag
- 2 cups (500 mL) strong, hot tea

### Orange and lemon slices

Heat wine and port until hot but not boiling. Add spice bag, cover and simmer for 30 minutes. Add hot tea to wine with a few orange and lemon slices, and stir for 1 minute. Ladle into punch cups or warm mugs. Makes about 8 servings.

## Cold Sparkling Grape Punch

- 4 cups (1 L) sparkling grape juice, red or white
- ¼ cup (50 mL) honey
- Punch Spice Bag
- 1½ cups (375 mL) strong, hot tea
- Ice cubes, orange slices and seedless green

## grapes

Pour 1 cup (250 mL) of grape juice into small saucepan with honey and spice bag (recap the bottle and reserve). Bring to a simmer, cover and simmer gently for 15 minutes.

## hot tea

- ½ cup (125 mL) warm tomato juice
- 2 drops Tabasco sauce
- ¼ tsp (1 mL) each celery salt, basil leaves and dry mustard

## thawed

- ¼ cup (50 mL) raisins
- ¼ cup (50 mL) slivered almonds

Combine all ingredients in a saucepan and simmer about 5 minutes. Pour into warm mugs, distributing the raisins and almonds between the mugs. Makes 6 servings.



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Remove from heat and cool completely. Just before serving, remove spice bag and pour over ice cubes in a punch bowl or pitcher. Add tea, reserved grape juice, orange slices and grapes. Serve at once. Makes about 6 servings.

## Celery stalk (optional)

Combine all ingredients, garnishing with celery stalk.

## Hot Tea Glogg

The addition of raisins and almonds to this warm drink is like having a surprise at the bottom. Give each person a spoon to eat them up after they've had their drink.

- 4 cups (1 L) strong, hot tea
- 1½ cups (375 mL) cranberry cocktail
- ¼ cup (175 mL) frozen lemonade concentrate,

## Hot Bloody Mary

If the tomato juice is at room temperature, there is no need to heat the mixture, just serve warm. If you prefer a spicier mixture, add more Tabasco sauce.

For each serving:  
½ cup (125 mL) strong,

## Hot Tea Sangria

A warm drink that's equally good on the trail or at home in front of the fireplace.

- 4 thick orange slices
- 8 whole cloves
- 2 cups (500 mL) dry red wine
- 2 cups (500 mL) strong, hot tea
- ½ cup (125 mL) orange juice
- ¼ cup (75 mL) sugar

Stud each orange slice with two cloves. Combine all ingredients in a saucepan and simmer 10 minutes to blend flavors. Pour into warm mugs and serve an orange slice with each. Makes 4 servings.



# Al's CUSTOM MEATS

## FRESH TURKEYS

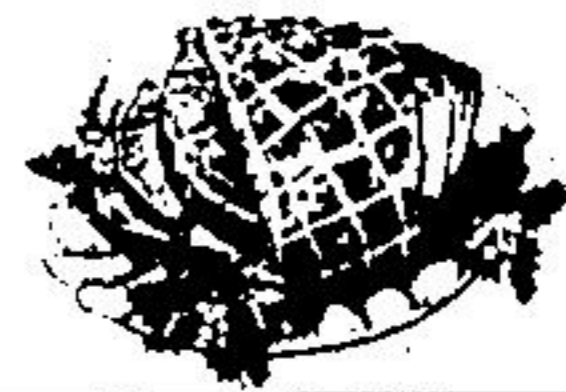
\$1.79  
LB.



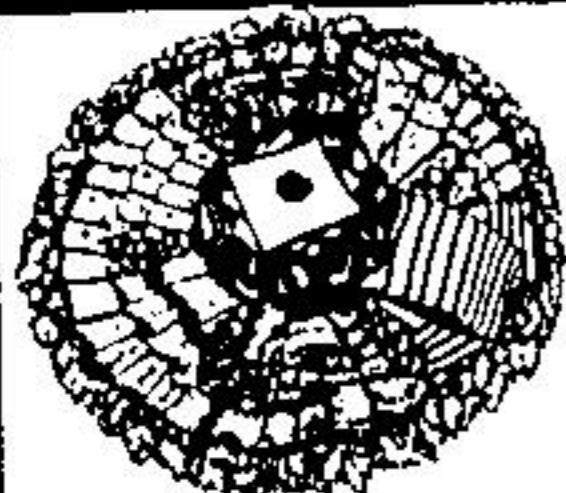
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