

Christmas Beverages Recipes

Before Christmas or your holiday party, whip up a batch of these tasty beverages for coffee, cappuccino, Kool-Aid punch and hot cocoa mix that will please any guest on your list. These recipes are simple and don't take much time for preparation.

Egg Nog

This is a simple recipe for 2 servings of egg nog. Be sure to refrigerate any leftovers promptly.

Recipe Ingredients:

- 1 egg
- 4 tbsps. sugar
- 2 c. milk
- 1/2 tsp. vanilla
- 1/2 tsp. salt
- 1 tsp. nutmeg



Put the egg in a bowl and beat until fluffy. Add the milk, sugar, salt and vanilla. Beat mixture until blended. Sprinkle nutmeg over the top. Chill & serve.

Double the recipe for more servings. To add more flavor, you can add cinnamon, rum, whipped cream, or grated chocolate.

Christmas Coffee

- 1/2 c. sugar
- 1/3 c. water
- 1/4 c. unsweetened cocoa
- 1/4 tsp. cinnamon
- Hot coffee - 10 cups

Brew a 10 cup pot of hot coffee. While doing this, mix the first 4 ingredients together in a large saucepan. Bring to boil for one minute over medium/high heat, stirring frequently. Add the hot coffee to the mixture. Stir and serve with milk, sugar and whipped topping if desired.

Cappuccino Mix

- 3 1/2 c. dry milk
- 1/2 c. cocoa
- 2 1/2 c. sugar
- 1 tsp cinnamon
- 1 1/2 c. instant coffee

Mix all ingredients together. Use one tablespoon per 6 oz cup of hot water.

Kool-Aid Punch

- 2 pkg. of raspberry Kool-Aid
- 2 pkg. of cherry Kool-Aid
- 6 qt. of water
- 2 cans frozen lemonade
- 3 1/2 c. sugar

Mix all ingredients together in large punch bowl and serve over ice.

Hot Cocoa Mix

- 8 c. powdered milk
- 1 lb. instant cocoa mix
- 6 oz. powdered creamer
- 1 1/2 c. powdered sugar

Mix together the powdered milk, instant cocoa mix, powdered creamer, and powdered sugar. Store in air-tight container. Fill cups 1/3 full of mix and add hot water to fill cup. Makes about 24 cups.

Cheese Ball

Contributed By: Ellen Rainey

This is a wonderful Cheese Ball. It is very easy to make and simply Delicious. Whenever I make it for gatherings or work it always gets great reviews. Serve with an assortment of crackers.

Ingredients

- 2 (8 ounce) packages cream cheese
- 12 - 16 ounces sharp cheddar cheese, grated
- (1 ounce) package ranch dressing mix
- chopped pecans (4 pecan halves)

Instructions

Mix together cream cheese, grated cheddar, and dressing mix. Form into one large ball or two smaller balls.

Roll in chopped pecans to cover. Decorate the top with pecan halves. Refrigerate at least a couple of hours or overnight before serving.

Enjoy!



Holiday Breakfast Casserole

Ingredients

- Butter for greasing pan.
- 1 (12-ounce) package frozen hash-brown potatoes
- 1/4 cup (1/2 stick) melted butter
- 1 cup diced ham
- 4 ounces Cheddar cheese, shredded
- 4 ounces Swiss or Jack cheese, shredded
- 1 (4-ounce) can diced green chilies
- 2 eggs
- 1/2 cup milk
- 1/4 teaspoon salt
- Salsa to taste

Instructions

Preheat oven to 425 degrees. Grease 10-inch pie pan with butter. To save time, hash browns can be baked evening before. Ham, cheeses and chilies can be placed on top and refrigerated overnight.

1. In prepared pie pan, spread hash browns. Brush with melted butter and bake 25 minutes.
2. Layer ham, cheeses and chilies on hash browns.
3. Combine eggs, milk and salt. Pour over ham, cheese and chilies.
4. Bake at 350 degrees 30-35 minutes.
5. Place salsa on top before serving.

Yields: 6-8 servings