

Sheet1

NAME,C,41	TIME,C,15	YIEICALCQ1,C,€Q2,C,€Q3,C,€Q4,C,€Q5,CQ6Q7
CAPPUCCINO	30 MINUTES	9 160 4 1/2 4 1/2 3/4 1 1
ROMAN COFFEE	30 MINUTES	9 115 1 1/2 2 10 8
WINTERS HOT AND SPICED TEA	20 MINUTES	4 35 4 1/4 1/4 1 5
HOT COCOA	15 MINUTES	6 265 3/4 2/3 1/2 5 1/4 1/2 6
BANANA CHOCOLATE LEGEND	5 MINUTES	3 205 2 1 1/4 1/2
THE ICE CREAM DRINK	10 MINUTES	1 240 2 1/4 1
CLASSIC MILK SHAKE	10 MINUTES	2 310 1 1/2 1/2
GRANDMA'S LEMONADE	2 HOURS	14 90 1 1/2 8 1
SUMMERTIME FRUIT PUNCH	15 MINUTES	16 45 3/4 1/2 2 1 1 2
AMERICAN EGGNOG	2 HOURS	19 120 12 1 1 1/2 1/2 6 1

Sheet1

Q8,C,6	Q9,C,6	Q10,C,6	M1,C,12	M2,C,12	M3,C,12	M4,C,12	M5,C,12	M6,C,12	M7,C,12
			CUPS	CUPS	CUP	SQUARE	CUP		
			CUPS	TBS.	THIN STRIPS	CUPS			
			CUPS	TSP.	TSP.	3 INCH			
			CUP	CUP	CUP	CUP	TSP.		
			CUPS	LARGE	CUP	TSP.			
			TBS.	CUP	SCOOP				
			PINT	CUP	TSP.				
			CUPS	LARGE	TBS.				
			CUP	CUP	QUARTS	LITER	PINT TRAYS		
				CUP	CUP	CUP	CUPS		CUP

Sheet1

M8,C,12

M9,C,12

M10,C,12

I1,C,47  
WATER  
LICORICE-FLAVOR LIQUEUR  
WATER  
WATER  
MILK  
TOPPING OF YOUR CHOICE  
VANILLA ICE CREAM  
SUGAR  
LEMONADE FLAVOR DRINK MIX  
EGGS, SEPARATED

Sheet1

I2,C,47

MILK

SUGAR

WHOLE CLOVES

COCOA

BANANA

MILK

MILK

LEMONS

STRAWBERRY FLAVOR DRINK MIX

SUGAR

I3,C,47

INSTANT ESPRESSO MIX

ORANGE PEEL

ALLSPICE

SUGAR

CHOCOLATE SYRUP

ICE CREAM

VANILLA EXTRACT

GRATED LEMON PEEL

COLD WATER

BOURBON

I4,C,47

UNSWEETENED CHOCOLATE

COFFEE

CINNAMON STICK

MILK

VANILLA EXTRACT

CLUB SODA

WATER

GINGER ALE

BRANDY

Sheet1

15,C,47  
WHIPPED CREAM

16,C,47  
SUGAR

17,C,47

18,C,47

19,C,47

TEA BAGS  
VANILLA EXTRACT

HONEY  
MARSHMALLOWS

ICE CUBES  
STRAWBERRIES, SLICED  
MILK

ICE CUBES  
GROUND NUTMEG WHIPPING CREAM

I10,C,47

Sheet1

ST1,C,142

HEAT WATER, INSTANT ESPRESSO, CHOCOLATE AND 3 TBS. SUGAR UNTIL CHOCOLATE MELTS AND MIXTURE BOILS. BRING LIQUEUR, SUGAR AND ORANGE PEEL TO BOIL IN 2 QT. SAUCEPAN. POUR INTO HEAT SAFE PITCHER.

BRING WATER, CLOVES, ALLSPICE AND CINNAMON STICK TO BOIL IN 2 QT. SAUCEPAN.

OVER MEDIUM HEAT, BRING WATER, COCOA AND SUGAR TO BOIL. STIR IN MILK UNTIL TINY BUBBLES FORM - DO NOT BOIL. AT LOW SPEED WITH BLENDER, BLEND MILK, BANANA, CHOCOLATE SYRUP AND VANILLA UNTIL SMOOTH.

STIR SYRUP AND MILK IN TALL GLASS.

WITH BLENDER AT MEDIUM SPEED, BLEND ALL INGREDIENTS UNTIL MIXTURE IS SMOOTH AND FROTHY.

IN 1 QT. JAR, STIR SUGAR, LEMON JUICE, LEMON PEEL, AND 1 1/2 CUPS HOT WATER UNTIL SUGAR DISSOLVES. COOL.

IN 6 QT. PUNCH BOWL, STIR LEMONADE AND STRAWBERRY DRINK MIX WITH WATER UNTIL BLENDED. ADD GINGER.

IN LARGE BOWL AT LOW SPEED, BEAT EGG YOLKS AND SUGAR UNTIL BLENDED. AT HIGH SPEED, BEAT ABOUT 1 MINUTE.

Sheet1

ST2,C,142

ADD MILK, COOK AT MEDIUM HEAT UNTIL SMALL BUBBLES APPEAR AT EDGES.

POUR 2 TBS. MIXTURE INTO CUP AND FILL REST WITH COFFEE.

ADD TEA TO SPICE MIXTURE, COVER AND BREW 3 TO 5 MINUTES.

REMOVE SAUCEPAN FROM HEAT AND ADD VANILLA. POUR INTO MUGS AND TOP WITH MARSHMALLOWS.

POUR MIXTURE INTO GLASSES.

ADD ICE CREAM AND POUR IN CLUB SODA UNTIL GLASS IS ALMOST FILLED.

POUR MILK SHAKES INTO TALL GLASSES AND ENJOY!

PER EACH SERVING, ADD 1/4 CUP MIXTURE TO 12 OZ. GLASS WITH ICE CUBES AND 3/4 CUP COLD WATER OR CL

BEAT IN BOURBON AND BRANDY 1 TSP. AT A TIME. COVER BOWL AND CHILL.



Sheet1

ST3,C,142

WITH MIXER AT MEDIUM SPEED, BEAT CREAM, VANILLA EXTRACT AND 1 TBS. SUGAR UNTIL SMALL PEAKS FORM

POUR SPICED TEA THROUGH STRAINER INTO 4 MUGS.

SERVE WITH SPOON AND STRAW.

IN CHILLED 6 QT. PUNCH BOWL, STIR EGG YOLK MIXTURE, MILK AND 1 1/4 TSP. NUTMEG UNTI BLENDED.

Sheet1

ST4,C,142

TO SERVE, BEAT HOT ESPRESSO MIXTURE UNTIL FOAMY, POUR INTO CUPS. TOP WITH WHIPPED CREAM.

STIR 1 1/2 TSP. HONEY INTO EACH MUG OR TO TASTE.

IN LARGE BOWL AT HIGH SPEED, BEAT EGG WHITES UNTIL SOFT PEAKS FORM. IN SMALL BOWL, BEAT WHIPPING

ST5,C,142

FOLD EGG WHITES AND WHIPPED CREAM INTO EGG YOLK MIXTURE WITH SPATULA, MIX UNTIL BLENDED.

ST6,C,142	ST7,C,142	SYS_ID,N,8,0
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