

## BEVERAGES

### EPISCOPALIAN RUM PUNCH

- |   |                   |
|---|-------------------|
| 1 c. fresh lime juice (Nellies preferred) | 4 c. orange juice |
| 2 c. simple syrup                         | 4 dashes bitters  |
| 3 c. light rum                            | ¼ tsp. nutmeg     |

Make your simple syrup by using a ratio of 1 cup water to ½ cup white sugar, simmered on the stovetop in a saucepan until reduced by ¼ of the total amount. Allow to cool to room temperature. Triple this amount to ensure that you produce enough simple syrup. Combine all ingredients in a pitcher and refrigerate. Stir and serve cold over crushed ice with a lime twist.

*Take it easy. This stuff is potent!!!*

*Dwight Babcock*

### FISH HOUSE PUNCH

- |   |                         |
|---|-------------------------|
| 1 qt. lemon juice, strained through cheese cloth                    | 6 oz. peach brandy      |
| 2 c. granulated sugar, dissolved in just enough water to make syrup | 1 qt. rum               |
|   | 2 qts. Cognac           |
|   | 1 (50-lb.) block of ice |

Mix ingredients in order listed IN LARGE CONTAINER. Add block of ice. Cover with a cloth and allow to blend for 6 to 7 hours. Do not add additional water as water from melting ice will dilute. Makes 80 5-oz. glasses of punch.

*Great drink to serve at a large party.*

*Joyce Massey*

### MOM'S GALA PUNCH

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|--|--|
| 2 (2 liter) bottles of ginger ale      | 1 fifth of alcohol (champagne, rum, etc..) |
| 1 (46 oz.) can pineapple juice         |  |
| 1 (64 oz.) bottle of white grape juice |  |

Mix all ingredients, chill before serving.

*Allison Sanchez*

### WHISKEY SOUR PUNCH

- |                                 |                               |
|---------------------------------|-------------------------------|
| 2 (6 oz.) cans frozen lemonade  | 1 fifth whiskey               |
| 2 (24 oz.) cans orange juice    | 2 (28 oz.) bottles ginger ale |
| 2 (18 oz.) cans pineapple juice |                               |

Mix and serve over ice. Serves 24.

*John Fogg*

## "MELTING POT" TRADITIONAL SWISS FONDUE A Copycat Recipe

4 oz. dry white wine	2 Tbsp. all-purpose flour
2 to 3 cloves of garlic, chopped	¼ c. fresh lemon juice
½ lb. Emmenthaler cheese, grated	1 oz. cherry liqueur like Kirshwasser (optional)
½ lb. Gruyere cheese, grated	cracked black pepper

In your fondue pot, heat together the dry white wine and garlic. In a large bowl combine cheeses and sprinkle 2 Tbsp. of all-purpose flour over the cheese and mix together. Add lemon juice to the white wine mixture. When the garlic becomes fragrant, add ⅓ of the cheese mixture to the fondue pot, and stir in the cheese. When the cheese has melted, add an additional ⅓ of the cheese and stir until melted. Add remaining amount of cheese. Stir and blend until the mixture has the texture of honey. Before serving add some cracked black pepper and 1 oz. of cherry flavored liqueur (optional)

*Stephanie Manley*

## JERRY'S PIMENTO CHEESE

2 lbs. sharp cheddar cheese, grated	2 Tbsp. minced garlic mayonnaise to bind
2 lg. jars chopped pimento, drained	
2 (10 oz.) jars chopped Rotel tomatoes and green chilis (mild), drained	

Combine all ingredients. Use fresh sharp cheddar, not already grated. The store brand of tomatoes and green chilis is fine. Use a good mayonnaise such as Hellman's, or Duke's.

*Jerry Cotsonis*

## PIMENTO CHEESE SPREAD

2 c. extra sharp cheddar cheese, grated	6 small pimento stuffed olives, diced
1 (2oz.) jar diced pimento, drained	1 tsp. hot sauce
⅔ c. mayonnaise	¼ tsp. pepper
⅓ c. chopped toasted pecans	1 Tbsp. dry sherry

Stir all ingredients together and chill.

*Jan Hopkins*