

What's New

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Happy Holidays
From the LCAD Staff

Our Favorite Non-Alcoholic

Hot Spiced Cider

Karen Heusel

Executive Director

1 quart cranberry juice
1-48 oz bottle of apple juice
3 cinnamon sticks
15-20 whole cloves
Place cinnamon and cloves in cheesecloth. Tie off to make a bag. Simmer juice and spices together.

Viennese Coffee

Gwen Smith Watts

Evaluator

Combine:
1/4 cup whipping cream
1 Tbsp. powdered sugar
1/2 tsp. vanilla
Beat until stiff
Pour 3 cups of very strong coffee into four cups. Float with whipped cream mixture on top. Garnish with 1/2 tsp. grated orange peel. Use cinnamon sticks in each cup to garnish.

Sunrise Punch

Kay Miller

Office Administrator

1 quart fresh orange juice
32 ounces canned or fresh pineapple juice
2 cups coconut milk
1 liter seltzer water
1 pineapple, peeled and cut into 1-inch cubes and frozen
1 pint of strawberries, fresh or frozen
1 orange sliced thin
To a large punch bowl, add orange juice, pineapple juice, coconut milk and seltzer. Mix well. Place frozen pineapple chunks and strawberries in the punch to keep it cold. Float orange slices on top of the punch to garnish.

Fruit Juice Spritzer

Tara Nettifee

Prevention Educator

Pineapple (or your favorite fruit juice)
Sprite or 7UP
Mix juice and soda half and half. Serve over ice.

Decadent Eggnogg

G.L. Logan

Financial/Operations Manager

4 eggs, separated
1/2 cup sugar
1/4 tsp. salt
3 cups milk
1 cup whipping cream
2 tsp. vanilla
Nutmeg

Whipped cream to garnish
While beating the egg yolk, gradually add sugar and salt. Stir in milk and cream gradually. Cook mixture over hot water or over low heat, stirring constantly, until it thickens and coats a metal spoon. Cool. Add vanilla and chill thoroughly. Beat egg whites until soft peaks form; gradually add remaining 1/4 cup of sugar. Beat the refrigerated mixture until smooth and frothy. Fold in beaten egg whites. Sprinkle with nutmeg and garnish with whipped cream.

Christmas Coffee

Pam Davy

Evaluator

3 scoops really dark brew coffee grounds
10 C water
French press
Place coffee grounds in press. Boil water, then add to press over grounds. Brew for 4 minutes, then depress the filter. Pour into cup. Wake up. Speak.



Recipes To Celebrate the Season

Chai

Teri Lindstrom Vosicky
Communications Manager

1 Cup water
1 ½ teaspoons sugar
1 whole cardamom pod
 1 whole clove
 2 black peppercorns
 3 teaspoons black tea leaves
 ½ cup warm milk
 ½ teaspoon fresh grated ginger
Combine all the water and sugar in a small saucepan, and bring to a boil. Add the cardamom pod, clove, peppercorns, ginger and tea leaves. Remove liquid from heat and steep for 2-3 minutes or until desired strength. Strain into a cup, and fill the rest of the way with warmed milk.

Christmas Tea

Pete Reyes
Prevention Educator

2 Cups Tang
1 Cup Instant Tea
2 Packages instant lemonade mix
1 ½ Cups Sugar
2 teaspoons Cinnamon
1 teaspoon Cloves
Mix all ingredients in large bowl. For tea, add 1 Tablespoon of mix to 1 cup hot water.

Double Chocolate Peppermint Cocoa

Teri Effle
Prevention Coordinator

Use any instant hot cocoa, mix with hot water. Add 2-3 Hershey's kisses and stir with a candy cane. Top with whipped cream and serve.

Wassil

Rosalyn Kirby
Rural Lancaster County Community
Outreach Coordinator

6 Cups apple cider or juice
1 cinnamon stick
¼ teaspoon nutmeg
¼ cup honey
3 tablespoons lemon juice
1 tsp grated lemon peel
1 can (18 oz) unsweetened pineapple juice (about 2 1/4 cups)
In large saucepan, heat cider and one cinnamon stick to boiling; reduce heat. Cover; simmer for 5 minutes. Uncover; stir in remaining ingredients except Orange stars and cinnamon sticks and simmer for 5 minutes longer. Serve in punch bowl; float Orange stars in bowl. Use cinnamon sticks as individual stirrers.
To make Orange stars: Cut an orange into 1/4 – inch slices. Insert 5 whole cloves in equal intervals in edge of each slice. Cut out a wedge of peel and pulp between each 2 cloves.

Pink mix

Jung Nguyen
Prevention Educator

5 oz. grapefruit juice
1 oz. grenadine
2 oz. pina colada mix
splash of seltzer
Blend ingredients and serve over ice. Garnish with pineapple and cherry. Makes 1 serving



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