WARM YOUR GUESTS WITH DELICIOUS DRINKS

Do you have plans to host a Super Bowl party? Having a family celebration to celebrate the winter season? When planning the menu be sure to include a nice warm drink. With the cold weather outside it is sure to hit the spot.

Simplify the party by setting up a beverage station in the main gathering place. To keep drinks warm, use a crock-pot set on the low setting, after preparing the recipe according to directions. Have mugs or insulated cups at the station so guests can help themselves. Why should you do all the work and they can easily go back for seconds.

Here are some of our favorite warm drink recipes from over the years.

HOT MULLED CIDER

1 teaspoon whole allspice
1 1/2 teaspoon whole cloves
2 pieces stick cinnamon
2 quarts apple cider
1/2 cup brown sugar
Orange slices

Tie whole spices in cheesecloth or put in a tea strainer. Put cider, brown sugar, spices and orange slices in crockpot. Cover and turn to high setting for one hour. Turn to low and cook for 2 to 8 hours. Serve warm.

HOMEMADE CHAI TEA

2 cups water
2 decaffeinated black tea bags
2 teaspoons vanilla extract
1/2 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1/4 cup honey
2 cups low-fat or skim milk

To make Chai Tea Base, in medium saucepan, combine water, tea, vanilla, ginger, cinnamon, allspice and honey. Bring to a boil. Reduce heat and simmer for 5 minutes. Remove from heat, cover and allow to steep for 30 minutes. Remove tea bags. Cover and refrigerate Chai Tea Base.

To serve hot: Combine equal parts of Chai Tea Base and milk. Heat on stovetop or in microwave. To serve cold: Combine equal parts of Chai Tea Base and milk over ice cubes.
NOTE: This recipe can be doubled or tripled easily. Chai Tea Base may be stored in the refrigerator for up to 1 week. Source: Adapted from the National Honey Board.

CHOCOLATE CAPPuccino

2 cups nonfat milk
1 1/3 cups strong brewed coffee
1/4 cup nonfat chocolate syrup
4 teaspoons sugar
1/4 cup nonfat whipped topping (optional)
1/4 teaspoon unsweetened cocoa powder

Heat the milk in a medium saucepan over medium heat until warm (do not boil), 2 to 3 minutes. No stirring is needed. Place milk in blender and blend on high for 1 minute. Set aside.

Measure 1/3 cup of hot coffee into a coffee mug or cappuccino cup. Spoon 1 tablespoon chocolate syrup and 1 teaspoon sugar into each mug. Stir. Pour 1/2 cup of milk into each mug (do not stir). Top each serving with a dollop of whipped topping and a sprinkle of cocoa powder. Makes 4 servings.

VANILLA-ALMOND COFFEE

1/3 cup ground coffee
1 teaspoon vanilla extract
1/2 teaspoon almond extract
1/4 teaspoon anise seeds

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