

Fresh Lemonade

Tangy fresh homemade lemonade with juicy bits of pulp

Yield:

6-7 cups

Ingredients:

2 large lemons, washed

1 c sugar

6-7 c water

Instructions:

1. Slice lemons as thinly as possible.

2. Put lemons and sugar into a large bowl or stainless steel pan, and mash with a potato masher until juiced. Alternately, juice lemons and combine sugar and juice.

3. Add water until lemonade is to the strength you desire. Drink fresh, or strain out seeds and rinds for longer storage.*



Fresh Lemonade

This recipe is from Tammy's Recipes.

Iced Sweet Tea

A refreshing summer drink: Orange Pekoe tea, stepped, sweetened, and iced

Yield:

1 gallon

Ingredients:

8 (2-cup) Orange Pekoe tea bag

4 C water boiling water

Cold water

1 1/4 to 1 1/2 C sugar

Instructions:

1. Boil 4 C water in saucepan.

2. Drop 8 tea bags into boiling water. Turn heat off; let seep for 5-8 minutes.

3. Pour tea into gallon pitcher. Pour water over tea bags and continue filling pitcher. Put sugar in and stir until dissolved.

4. Add ice cubes when served. Refrigerate.



Iced Sweet Tea

This recipe is from Tammy's Recipes.

Three Citrus Homemade Lemonade

A fresh lemonade made with the juices of lemons, limes, and oranges

Yield:

about 1 gallon

Ingredients:

2 lemons

2 limes

2 oranges

2-3 quarts of water (to taste)

3/4 to 1 cup sugar (to taste)

Additional slices of lemon, lime, or orange, for garnish (optional)

Instructions:

1. Squeeze the juice from the lemons, limes, and oranges. Pour juice into a gallon container.
2. Add water and sugar to juice and mix well. (Start with lesser amounts of water and sugar, and add to taste.)
3. Chill and serve with additional fruit slices for garnish if desired.



Three Citrus Homemade Lemonade

This recipe is from Tammy's Recipes.

Hot Chocolate

Homemade milky hot chocolate

Yield:

6 cups

Ingredients:

6 cups milk

2/3 cup sugar

1/2 cup baking cocoa (unsweetened)

Marshmallows or whipped cream, for serving

Instructions:

1.
Combine sugar and cocoa in 2-quart (or larger) pan, whisking to remove lumps. Whisk milk into mixture, starting with 1/2 cup of milk and gradually adding the rest.
2. Heat on medium heat, stirring frequently, until milk is hot (but not boiling).
3. Ladle into mugs and top with marshmallows or whipped cream if desired.



Additional Notes:

To make oneÂ serving of hot chocolate:

Stir together 3 teaspoons of baking cocoa and 4 teaspoons of sugar. Add about a tablespoon of milk and mix. Add remaining milk to fill mug; stir. Microwave for 1 1/2 minutes or until hot. Stir and enjoy!



Hot Chocolate

This recipe is from Tammy's Recipes.

Mint Hot Cocoa

A homemade hot chocolate with a sweet minty flavor

Yield:

4 cups

Ingredients:

4 cups milk

1/3 cup sugar

1/3 cup baking cocoa (unsweetened)

4 starlight mints (remove wrappers, of course)

Instructions:

1. Combine sugar and cocoa in a 2-quart saucepan. Whisk in milk and heat over medium heat, stirring frequently, until warm.

2. Add the four starlight mints and continue heating and stirring until hot chocolate is hot (but not boiling!) and mints are melted.

Additional Notes:

To make one serving of mint hot cocoa:

Combine 1 tablespoon of sugar and one tablespoon of baking cocoa in a mug. Stir. Add about 2 tablespoons milk, stirring to remove any lumps. Add remaining milk and stir. Microwave for 1 1/2 minutes until milk is hot (but not boiling). Add one starlight mint and stir until dissolved.



Mint Hot Cocoa

This recipe is from Tammy's Recipes.

Eggless Egg Nog

A smooth, creamy, spicy "egg nog", made with milk and cream, vanilla pudding, nutmeg, and cinnamon

Yield:

8 servings

Ingredients:

2 quarts (8 cups) cold pasturized milk
1 package (3.5 ounces) instant vanilla pudding mix
1/4 cup sugar
1 teaspoon nutmeg
3/4 teaspoon cinnamon (optional)
1 teaspoon vanilla*
1 cup heavy whipping cream

Instructions:

1.

Pour pudding into a pitcher or jug with a tight-fitting lid; an empty gallon milk jug works very well. If using an empty milk jug you may want to use a funnel.

2. Add milk and shake until pudding powder is thoroughly mixed and dissolved, about 2 minutes.

3. Mix sugar, nutmeg, and cinnamon in a small cup or bowl. Stirring the mixture with a spoon will allow you to use the sugar as an abrasive to break up the spices and allow them to mix smoothly into your nog.

4. Add sugar and spice mixture as well as the vanilla to the milk and pudding mixture. Stir or shake vigorously.

5. Add heavy whipping cream and stir thoroughly.



Eggless Egg Nog

Strawberry Orange Julius

A creamy strawberry orange smoothie with milk and a hint of vanilla

Yield:

2-3 servings

Ingredients:

3 ounces frozen orange juice concentrate

1/2 cup milk*

1/2 cup water

2 tablespoons sugar

1 teaspoon vanilla extract

1/2 banana, optional

1 cup frozen strawberries

6 regular-sized ice cubes (or until desired consistency)

Instructions:

1. Blend together orange juice concentrate, milk, water, sugar, vanilla, and banana (if using) for 1 minute.
2. Add strawberries and blend for a couple minutes, until smooth.
3. Add ice cubes to blender, one at a time, blending after each one until smooth. You don't want chunks of ice in your

smoothie! ☐



Strawberry Orange Julius

This recipe is from Tammy's Recipes.

Almond Joy Hot Chocolate

A creamy hot cocoa with vanilla, almond, and coconut essence

Yield:

4 cups

Ingredients:

1/3 cup baking cocoa powder

1/2 cup + 3 tablespoons sugar

4 cups whole milk

1 teaspoon vanilla

1 teaspoon almond extract

1 teaspoon coconut extract

Instructions:

1. Combine baking cocoa and sugar in a bowl; using a spoon, mix, paying special attention to break apart all cocoa clumps.

2. Add dry mixture to a large pan and add 1/3 cup milk to mixture.

With a spatula or whisk, thoroughly mix until a smooth texture.

3. Slowly stir in the remaining milk.

4. Stir in the vanilla and extracts.

5. Pour mixture into a saucepan or stock pot and heat at medium. Stir frequently and do NOT bring to a boil.

6. When hot, ladle into mugs. Enjoy!



Almond Joy Hot Chocolate

This recipe is from Tammy's Recipes.

Strawberry Pie

Fresh juicy strawberries smothered in a homemade glaze, served in a pie shell

Yield:

one 9-inch pie

Ingredients:

3 T cornstarch

1 c sugar

1 c cold water

2 T white corn syrup

2 T strawberry flavored gelatin

3 drops red food coloring (optional)

about 3 c washed strawberries, sliced or diced

one 9-inch baked pie pastry

Instructions:

1. Combine and cook first 4 ingredients for 5 or 6 minutes, stirring until thick to prevent lumps.
2. Remove from heat and while still hot add strawberry gelatin and red food coloring (if using).
3. Pile strawberries high in baked pie shell and pour glaze over strawberries. Chill and serve!



Strawberry Pie

Tapioca Pudding

My mom's old-fashioned recipe for a super easy and very delicious tapioca pudding!

Yield:

about 2 quarts

Ingredients:

9 tablespoons granulated/instant/Minute tapioca*

1 cup sugar

1/2 teaspoon salt

3 eggs, beaten well

8 1/4 cups milk

1 tablespoon vanilla extract

Instructions:

1.
In a large stock pot, whisk together the tapioca, sugar, salt, and eggs. Whisk in milk and let mixture stand for 5-10 minutes.

2. Bring mixture to a full boil, stirring constantly. Remove from heat and add vanilla.

3. Allow to cool for 20 minutes and then stir once. Cover until cool, or serve warm! Refrigerate leftover pudding in an air-tight container.

Additional Notes:

*From
what I understand, granulated, instant, quick-cooking and

Minute

(brand) tapioca are the same for use in recipes. I get my granulated tapioca at a bulk food store. It looks similar to coarse kosher salt, with some crumbs. □

This tapioca pudding recipe was originally found many years ago on a paper of recipes titled "Bulk Food" which my mom picked up while visiting Smith's Bulk Foods, a Mennonite (or Amish?) owned store near Dalton, Ohio.



Tapioca Pudding

This recipe is from Tammy's Recipes.