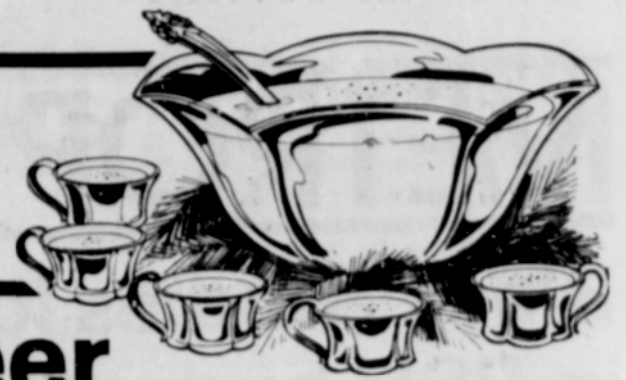


# LIVING SECTION



## Put extra punch in your holiday cheer

To toast the holiday season this year, there's a new generation of nogs and gloggs and slings and toddies. The traditional drinks have been updated and Americanized to suit the tempo of the '80s.

Early Saxons may have spent days grinding spices and balancing flavors for their wassail bowls, but today's lifestyles will not stand still for such time-consuming preparations. Entertaining has become less formal and hospitality often requires haste. The ideal solution is something that's already in the cupboard.

Chances are, that "something" is canned condensed soup, which is a wonderful beginning for any number of festive drinks. Who would guess that cream of chicken soup is the basis of a creamy mooth egg-nog? Or that there's condensed beef broth in that toddlin' toddy?

For unexpected guests on a frosty night or an invited party of friends, there are holiday drinks for every occasion. Some are regally splendid served in a crystal punch bowl and flecked with spicy nutmeg. Others are a comfort to hold in hot mugs that warm the hands and cheer the heart.

Eggnog Elegante is a frothy, rich-tasting eggnog that begins in an electric blender with condensed cream of chicken soup, light cream, egg yolks and vanilla. The liquor to add, if desired, is rum. Beaten egg whites are folded into the mixture before chilling and serving—preferably in a punch bowl.

Island Holiday Delight is a variation of the popular Pina Colada, made with condensed cream of chicken soup, pineapple and coconut. Combined with ice cubes in an electric blender, it is smooth, frothy and refreshingly tasty. Light rum can be stirred in after blending.

Great Glogg gets its taste from orange juice and its matching color from condensed Cheddar cheese soup. It is refreshing served hot in a clear glass mug, with or without an orange-flavored liqueur.

Tim and Jerry combines rum and brandy with condensed Cheddar cheese soup, eggs, sugar and a touch of vanilla. The batter and rum-brandy mixture are stirred into cups and boiling water is added for a new version of the Tom and Jerry.



Bracing hot drinks and soothing chilled ones for holiday entertaining have a condensed soup base. From foreground moving clockwise they are: Honey of a Toddy, Great Glogg, Island Holiday Delight, Eggnog Elegante, and Tim and Jerry.

Honey of a Toddy has bracing condensed beef broth, honey and citrus garnish. It is a satisfying hot drink that can be made in a hurry, with spirits, if desired.

Easy to prepare, these recipes liberate the hosts and hostesses who like to entertain in style.

### EGGNOG ELEGANTE

- 1 can (10 1/4 oz.) condensed cream of chicken soup
- 2 1/2 cups light cream
- 1 cup sugar
- 6 eggs, separated
- 1 teaspoon vanilla extract
- 1/4 teaspoon ground nutmeg

In covered blender container at high speed, combine soup, 1 cup light cream, sugar, egg yolks, vanilla and nutmeg. Pour into large bowl. Stir in remaining cream.

In large bowl, with mixer at high speed, beat egg whites until stiff peaks form. With wire whisk, gently fold egg whites into cream mixture until just blended. Refrigerate.

To serve: Sprinkle additional nutmeg over top of eggnog; ladle into 6-ounce punch cups. Makes 6 cups or 12 servings.

Variation: Add 1 cup dark rum with cream. Makes 7 cups or 14 servings.

### ISLAND HOLIDAY DELIGHT

- 1 can (10 1/4 oz.) condensed cream of chicken soup
- 1 can (20 oz.) chunk pineapple in unsweetened pineapple juice
- 1/2 cup of coconut

- 1 cup ice cubes (6 ice cubes)

In covered blender container at high speed, blend all ingredients until smooth. Garnish with fresh fruit. Makes 4 1/2 cups or 4 servings.

Variation: Add 1/4-cup light rum after blending. Makes 5 1/4 cups or 5 servings.

### GREAT GLOGG

- 1 can (11 oz.) condensed cheddar cheese soup
- 1 soup-can milk
- 1 cup orange juice
- 1/4 cup sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon ground cinnamon

In 1-quart saucepan over medium heat, combine all ingredients. Heat thoroughly, stirring occasionally. Makes 2 1/4 cups or 4 servings.

### HONEY OF A TODDY

Variation: Add 1/2-cup orange-flavored liqueur before heating. Makes 2 1/4 cups or 5 servings.

- 1 can (10 1/2 oz.) condensed beef broth
- 1 soup-can water
- 1/4 cup honey
- 2 slices orange, cut in half
- 2 slices lemon, cut in half

In 2-quart saucepan over medium heat, combine all ingredients. Heat thoroughly, stirring occasionally. Makes 3 cups or 4 servings.

Variation: Add 1 cup whiskey before heating. Makes 4 cups or 5 servings.

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