

Mocha Cola Cooler

Put into a small cup or custard cup
5 teaspoons concentrated soluble coffee
 Add and stir until blended
1 tablespoon hot water
 Mix together
1 cup chocolate sirup
1 cup cream
 Blend in the dissolved coffee.

Pour about $\frac{1}{2}$ cup of the chocolate mixture into each of 4 chilled tall glasses. Fill the glasses with

Chilled carbonated cola beverage
 Stir to blend. If desired, garnish with **whipped cream**.

Serve immediately. 4 servings

Iced Tea

BASE RECIPE

Fill a teapot with boiling water. When heated thoroughly, pour off water. Put into teapot

4 tablespoons tea or 8 prepared tea bags

Pour in
4 cups boiling water
 Cover pot and let tea brew 3 to 5 min.

Fill tall glasses with

Ice cubes or crushed ice
 Strain tea or remove tea bags and pour while hot into the ice-filled glasses.

Serve with any of the following: thin slices or wedges of **lemon, orange, or lime**; **lemon, orange, or lime juice**; **whole cloves**; **sprigs of fresh mint**; **loaf sugar or simple sirup**. 4 servings

Spicy Iced Tea

Combine in a saucepan having a tight-fitting cover 1 cup cold water, 1 cup sugar, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon ground nutmeg, 6 whole cloves and 4 2-in. pieces **stick cinnamon**. Set over low heat; stir until sugar is dissolved. Cover and simmer 20 min. Remove from heat; strain and set aside to cool. Set sirup in refrigerator to chill. Follow Base Recipe; blend in the spiced sirup.

Minted Iced Tea

Follow Base Recipe. After straining tea, add 2 sprigs **fresh mint leaves**, bruised, and 3 tablespoons **lemon or lime juice**. Let mixture stand $\frac{1}{2}$ to 1 hr. before pouring over ice cubes.

Tropical Refresher

Mix together in a small saucepan having a tight-fitting cover

$\frac{3}{4}$ cup sugar
 $\frac{3}{4}$ cup water

Set over medium heat and stir until sugar is dissolved. Cover, bring to boiling and boil 5 min. Remove from heat and set sirup aside to cool.

Peel

1 medium-size banana having brown-flecked peel

Beat banana until smooth. Blend in

2 tablespoons brown sugar

Add gradually, blending in the sugar sirup and

1 $\frac{3}{4}$ cups unsweetened pineapple juice

$\frac{1}{4}$ cup orange juice

2 teaspoons lemon juice

Turn into a refrigerator tray. Set in freezing compartment of refrigerator and freeze until ice crystals form.

To serve, spoon about $\frac{1}{2}$ cup of the banana mixture into each of 6 chilled tall glasses. Fill the glasses with

Chilled sparkling water

Stir gently. Serve immediately.

6 servings

Icy Double Cola

For Mint Sirup (may be stored in refrigerator for days)—Mix together in a small saucepan having a tight-fitting cover

1 $\frac{1}{2}$ cups sugar

1 cup water

2 tablespoons white corn sirup

Set over medium heat and stir until sugar is dissolved and mixture begins to boil. Cover and boil 3 min. Remove cover and continue boiling 5 min. Remove from heat and set aside to cool.

When sirup is cooled completely, blend in



Family Weekly



COOKBOOK

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$\frac{1}{4}$ teaspoon mint extract
1 tablespoon lime juice

For Icy Double Cola—Pour into a refrigerator tray

2 cups carbonated cola beverage

Set in freezing compartment of refrigerator and freeze until ice crystals form.

Set out and cut into halves

2 limes, rinsed

Spoon $\frac{1}{4}$ cup of cola crystals into each of 4 tall glasses. Add 2 to 4 tablespoons of the mint sirup. Fill with

Chilled carbonated cola beverage

Squeeze the juice of $\frac{1}{2}$ lime into each glass and stir vigorously. Garnish with **lime slices** and a generous amount of **fresh mint**.

Serve immediately.

4 servings

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