



Home on the Range

Flavored Coffees, Chocolates To Sip

Flavored coffees and hot chocolate drinks seem to be the latest rage sweeping the country. An every increasing population of pre-teens and teen-agers are joining adults to sip cappuccino, iced coffee, latte, and unique combinations of coffee-flavored drinks.

While new flavors are constantly being concocted, some of the favorites have been around for years. Use these recipes and save yourself the high price cost of indulging at coffee shops and upscale restaurants.

GROWN-UP

HOT CHOCOLATE

3 tablespoons sugar
2 tablespoons unsweetened cocoa

1 1/2 cups milk, divided

Combine sugar and cocoa in small saucepan with wire whisk. Add 1/2 cup milk. Whisk over medium heat until smooth. Add remaining milk; heat until hot, whisking occasionally.

Kristina Pardoe

HAZELNUT CAFE AU LAIT

Makes 3 servings:

3 cups milk
2 cups regular brewed coffee
2 tablespoons Nutella, Quick, or other chocolate-hazelnut spread

Heat milk and hazelnut spread in a microwave oven, stirring frequently, until the mixture starts to spread. Blend in coffee and divide among three cups.

Kristina Pardoe

Sullivan Co. Dairy Princess

APRICOT COFFEE CREAM

16-ounce can apricot halves in syrup, undrained

1 teaspoon instant coffee
2 cups cold milk
1 pint coffee ice cream, softened
1/2 teaspoon almond extract
Coffee ice cream

Place apricots with syrup and instant coffee in blender container; cover. Puree until smooth. Add half of the milk and ice cream. Blend until smooth. Add half of milk and ice cream. Blend until smooth. Add remaining milk, ice cream, and almond extract. Blend until smooth and frothy. Serve immediately in tall chilled glasses topped with a small scoop of coffee ice cream.

Am. Dairy Association

PEPPERMINT WHIPPED CREAM TOPPING

1 cup whipping cream
1/2 cup crushed peppermint candy
2 tablespoons confectioners' sugar

Combine all ingredients in a chilled bowl. Whip until stiff. Pipe through pastry tube to form rosettes or spoon dollops onto waxed paper. Freeze until ready to use. (Cover when frozen; keeps up to two weeks).

To serve: Heat a cup of milk for each serving to scalding. Stir in 1 tablespoon chocolate mixture into each cup. Top each with a frozen dollop of peppermint whipped cream. Serve immediately.

Microwave directions: Combine chocolate morsels, sugar, and water in a medium-sized microwavable bowl. Microwave on high for 3 1/2 minutes, stirring after each minute. Proceed as directed above.

Variations:

Hot Chocolate Cherry Cordial: Whisk in 1 1/2 tablespoons cherry-flavored brandy just before serving. Garnish with whipped cream and a cherry, if desired.

Mexican Hot Chocolate: Add 1/2 teaspoon ground cinnamon to sugar-chocolate mixture; proceed as recipe directs. Garnish with cinnamon stick.

Orange-Spice Cocoa: Add 1/2 teaspoon ground nutmeg to sugar-chocolate mixture; proceed as recipe directs. Stir in 1 1/2 tablespoons orange-flavored liqueur just before serving. Garnish with a slice of orange, if desired.

Mocha Sensation: Add 1 tablespoon instant coffee when stirring in remaining milk. Stir in 1 1/2 tablespoons coffee-flavored liqueur just before serving. Garnish with whipped cream and chocolate curls or chocolate sprinkles, if desired.

NEW ORLEANS COFFEE

1/2 cup milk
1/2 cup heavy cream
1/2 cup black coffee

In a small saucepan, combine ingredients and bring to a boil. Serve immediately. Serves 1.



Dress up flavored coffees with a dollop of whipped cream, cinnamon sprinkles, coffee candles, pretzels sticks, and served in a sparkling glass mug.

CONTINENTAL ICED COFFEE

2 tablespoons instant coffee
2 tablespoons sugar
1/2 cup water
4 cups cold milk
Few drops peppermint extract
1/2 cup whipping cream
2 tablespoons cold fudge topping for ice cream

Dissolve instant coffee and sugar in water. Add milk and peppermint extract. Cover and chill until serving time. Whip cream in a chilled bowl with chilled beaters until stiff peaks form. Swirl fudge topping gently through whipped cream to give a marbled pattern. Serve a spoonful of marbled whipped cream over each cup of iced coffee.

Am. Dairy Association

COFFEE PUNCH

1 1/2 pints vanilla or vanilla and chocolate ice cream
4 cups hot coffee
Grated nutmeg

In a bowl place ice cream, pour coffee over ice cream. Whisk until ice cream is partially melted. Pour into punch glasses and sprinkle with nutmeg.

MOCHA FLOATS

3 cups strong hot coffee
1 1/2 cups vanilla, chocolate or coffee ice cream
1 teaspoon grated semi sweet chocolate

Pour coffee into 4 mugs. Add 1/2 cup ice cream to each cup. Sprinkle chocolate on top of ice cream float.

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Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

April- 4 - Candy Recipes
11 - Easter Dinner
18 - Egg Salad Week
25 - Using Olives

BLONDIE'S GRAPE AND TEA RICKEY

1 quart grape juice
1 quart water
1/2 cup lime or lemon juice
1 quart tea
1 cup orange juice

Sugar syrup to sweeten*
Combine ingredients, sweetened to taste, and serve over ice.

Sugar syrup:
2 cups granulated sugar
2 cups water
Combine in saucepan, bring to a boil. Cook 5 minutes. Chill and store in jar to use to sweeten drink.

Featured Recipe

Heather Riley's spoof as a pushy waitress entertains and entices the audience to try more dairy products.

The 17-year-old is a creative, budding comedian, who wears both the Crawford County and the state first alternate dairy princess title.

Despite Heather's ability to seemingly inject humor into any situation, she is no stranger to seriousness. To learn how the most devastating event of her life forced her to become a better person, turn to the feature story on Heather in this section.

For those eager for a delightful appetizer to serve to guests, here is one of Heather's favorite recipes.

ONION CHEESE BALL

2 8-ounce packages cream cheese
3-ounce package cream cheese with chives
1 scant tablespoon onion powder
6-ounces French onion dip
1/2 teaspoon Worcestershire sauce
1/2 teaspoon garlic powder
1 1/2 cups shredded cheddar cheese
Chopped nuts

Soften cream cheese. Put all ingredients, except nuts, into a large mixing bowl and blend together well. Chill. Shape into a ball and sprinkle with chopped nuts. Serve with crackers. Serves 25-30.