

From your friends at Catholic United

Holiday Drinkables For Thanksgiving and Beyond Warming Mulled Wine Pumpkin Spice Latte

Ingredients:

- 3 cups water
- 2 Tbsp whole cloves
- 4 sticks cinnamon
 - 1 orange, wedged 1 lemon, wedged

 - ½ tsp allspice
 - ½ tsp nutmeg
- 3 Tbsp honey 1 bottle red wine

Preparation: In large pot, add water, cloves and cinnamon and simmer for 10 minutes. Add the rest of the ingredients, stir and simmer for another 10 minutes. Do not boil. Strain and serve warm.

- from Internet sources

Whipped Hot Chocolate

Ingredients:

- 1/2 cup hot chocolate mix 1/2 cup powdered sugar
- 1 cup heavy whipping cream
- 2 cups milk

optional toppings: mini marshmellows, crumbled peppermint candy or chocolate shavings

Preparation: Make sure the milk and heavy cream are chilled, preferably cold, before making this recipe. In a chilled glass bowl, add cream, mix and sugar. Using electric mixer, beat this mixture on high until soft peaks form, about 10 minutes. Pour milk into glass or bowl and heat in microwave until hot. Add half cup warm milk to glasses or mugs. Add cream to a piping bag (or alternative) and pipe a thick swirl of chocolate cream on top of the milk. Sprinkle optional toppings on cream and enjoy.

- from onmykidsplate.com

Ingredients:

6 cups brewed coffee 5 cups milk 1 cup heavy cream 1/2 cup pumpkin puree 1/2 cup sugar 3 tsp cinnamon 4 tsp vanilla extract

Preparation: Add the coffee, milk, and heavy cream into a slow cooker. In a bowl, blend the pumpkin, vanilla, sugar, and cinnamon until fully combined. Whisk the ingredients into the slow cooker. Turn on high for two hours. To serve, change the heat to warm and serve with a ladle. Will stay drinkable for 2 hours.

- from smartschoolhouse.com

Non-Alcoholic Apple Pie Punch **Ingredients:**

- - 8 cups apple cider or apple juice
 - 2 tsp apple pie spice
 - 2 apples, medium to large
 - 2 cups white grape juice
 - 6 cups ginger ale or soda
 - 1/4 tsp ground ginger
 - 1 cinnamon stick
- 1/4 cup candied ginger (optional)

Preparation: This makes enough punch for a crowd, 16 servings. Pour the cider, juice, ginger ale together in pitcher or punch bowl, then add apple pie spice and ground ginger. Stir to mix. Dice the apples and add them to the punch, along with the cinnamon stick and candied ginger (if using). Chill for an hour to let flavors mix. Serve chilled.

- from Internet sources



The Mankful Jav

Need a way to choose who gets the largest piece of pie, gets to make a wish on the wishbone, or munches that last dinner roll? Here's a method to keep the peace during the holiday among kids and adults alike. Take a glass jar and decorate with ribbon, stickers or paint and make it the "Thankful Jar". As your guests come in, have them fill out a slip (like the ones below) and put it in the jar. As situations arise when someone needs to be "first" or if a decision needs to be made, pull a slip from the "Thankful Jar", read aloud the name on the slip and what they are thankful for. That person gets that extra helping, selects the next game or makes their selection of what to watch on TV. Return the slip to the jar so everyone gets included in the running on the next decision.

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	Name:		Name:
	[?] I'm thankful for:		l'm thankful for:
	Name:		Name:
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