

Sugar Free Country Time Lemonade Pie

Mix:
1 large sugar-free vanilla instant pudding
3 c. skim or 2% milk
1 pkg. (dry 2 quarts) Country Time lemonade mix

Fold in:
1-12 oz. Lite Cool Whip

Pour in:
2 Graham Cracker Crusts

Let chill in refrigerator.

Southern Fruit Tea

Tea bags for 2 gallons tea
1-1/2 quarts boiling water
2 c. granulated sugar
1 (48 oz.) can pineapple juice
1 (12 oz.) can frozen orange juice
1 (12 oz.) can frozen lemonade

Place tea bags in bowl or pitcher.

Pour boiling water over tea bags. Add sugar, stirring to dissolve. Let tea bags steep in sugar water several hours or overnight. discard tea bags. Pour tea into a large bowl. Add juices, stirring well. Pour equal amounts into two one-gallon jugs. Add water to each to fill jug. Refrigerate. Shake well before serving. Makes 2 gallons.

Orange Drink

6 oz. can frozen orange juice (concentrated)
1 c. milk
1 c. water
1/2 c. sugar
1 T. vanilla
10-12 ice cubes

Combine all ingredients in electric blender. Cover and blend until smooth, about 30 seconds. Serves 4-6.

Peppermint Ice Cream

1 can Pet evaporated milk
2 c. of whole milk
King Leo peppermint stick
equal to a cup and a half

Melt all on low heat so that it doesn't scorch—STIR FREQUENTLY with a wooden spoon.

When peppermint is completely melted, pour into a freezer-safe container and let it freeze overnight. Dip with an ice cream spoon. Or, put in blender with a little extra milk for a tasty milkshake!

Ice Cream Casserole

12 ice cream sandwiches, frozen
Chocolate syrup, room temperature
Caramel ice cream topping, room temperature
1 large tub Cool-Whip, thawed
6-8 Heath candy bars

Crush the Heath bars into crumbles. Line the bottom of a 9"x13" casserole dish with the ice cream sandwiches. Next, add a layer of Cool-Whip followed by chocolate syrup, caramel and crumbled Heath bars. Add another layer of Cool-Whip and garnish with remaining chocolate, caramel and candy. Put back in the freezer until Cool-Whip is frozen.

Rocky Road Ice Cream

2 Qt.	4 Qt.	5 Qt.	6 Qt.	
1 c.	2 c.	2-1/2 c.	3 c.	Milk
3 squares (1 oz. ea.)	6 sq.	7-1/2 sq.	9 sq.	Semisweet Chocolate
3/4 c.	1-3/4 c.	2-1/4 c.	2-3/4 c.	Sugar
1/4 tsp.	1/2 tsp.	1/2 tsp.	3/4 tsp.	Salt
1 c.	2 c.	2-1/2 c.	3 c.	Half and Half
1-1/2 tsp.	1 T.	1-1/2 T.	2 T.	Vanilla Extract
2 c.	4 c.	5 c.	6 c.	Whipping Cream
1 c.	2 c.	2-1/2 c.	3 c.	Miniature Marshmallows
3/4 c.	1-1/2 c.	1-3/4 c.	2-1/4 c.	Chocolate Chips
1/2 c.	1 c.	1-1/4 c.	1-1/2 c.	Chopped Pecans

Combine milk and chocolate in saucepan. Cook over medium heat until chocolate is melted, stirring constantly. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in remaining ingredients. Cover and refrigerate 30 minutes. Freeze as directed.

***“There ain’t no
such thing
as wrong food.”***

—Sean Stewart