

## Ken's "Really Good" Punch



*Punch bowls were big at Bowling League Banquets and Mom many times had a Punch Bowl at family gatherings. I am leaning towards Mom for my inspiration for this recipe.*

### INGREDIENTS:

- 12 fluid oz. - Lemonade (frozen Concentrate)
- 12 fluid oz. - Orange Juice (frozen Concentrate)
- 12 fluid oz. - Limeade (frozen Concentrate)
- 64 fluid oz. - Ginger Ale
- 64 fluid oz. - Sparkling Seltzer
- 64 fluid oz. - Strawberry Soda
- 1 - Ice Ring

### DIRECTIONS:

- 1.) Mix all ingredients except Ice Ring, thoroughly, chill for 1 hour.
- 2.) Place an ice ring in the bottom of a punch bowl and slowly pour mixture in.

**HINT:** In a hurry, just serve over ice cubes. Diet drinks may be substituted

## Adah's version Birthday Pudding Shots



### INGREDIENTS:

- 2oz. (120 ml.) Whipped Vodka  
(Or Cake Vodka, usually harder to find)
- 4oz. (180ml.) Skim Milk
- 4oz. (240ml.) Cool whip (0 or light Sugar)
- 3.4oz. box Vanilla Pudding Mix
- Garnish: Sugar Sprinkles (your choice of colors)  
Instead of a garnish, they can be added to the mixture.
- 28ea. 2oz. (59ml.) Plastic Portion Cups with lids.

### DIRECTIONS:

- 1.) Mix Pudding and Milk, (optional: Sprinkles) then stir in Vodka. If you want Sprinkles in mix, now is the time to add.
- 2.) Fold in Cool Whip and transfer to cups. Refrigerate overnight.
- 3.) Garnish with Sprinkles if you wish, before serving.

# Ken's Summer Tomato Drink



## *A Ken's original Recipe*

The recipe's origin probably came from the abundance of Road 8 garden Tomatoes. We always canned tomato juice each year, but garden-fresh juice is better than great canned juice every time.

### **INGREDIENTS:**

**3**lb. very ripe - Garden Tomatoes (peeled, cored, & roughly chopped)

**1 1/4** cups - Celery with leaves (chopped)

**1/3** cup - Onion (chopped) \*\*\* **2** tbsps. - Sugar (to taste)

**1** tsp. - Salt \*\*\* **1** pinch - Black Pepper

**OPTIONAL:** 2 - 4 drops of Tabasco Sauce (or to your taste)

### **DIRECTIONS:**

- 1.)** Put all ingredients into a large non-reactive pot (Best use Stainless Steel, never Aluminum) bring to a simmer and cook uncovered until mixture is completely soupy, about 25 minutes.
- 2.)** Force mixture through a sieve or a food mill to break down any solids. Cool Completely, then store in refrigerator to chill. Tomato Drink Retains good flavor about one week in refrigerator.