

For
"All Occasions"
7-Up's
Special Book
of
Punches



Dear Friend,

In this booklet we have compiled a wide range of excellent punch recipes appropriate for all occasions - -
Receptions, Teas, Anniversaries, Showers, Proms, Dances, Bon Voyage, Welcome Home, Holidays and Birthday parties.

You will find these recipes can easily be increased or decreased depending upon the number of guests expected. For just a few people, punch can very easily be served from a pitcher.

We hope you will be as delighted with this booklet as we are in presenting it to you.

Sincerely,
Your Seven-Up
Bottling Company

CRYSTAL CHAMPAGNE

PINK CHAMPAGNE

or

SPARKLING BURGUNDY PUNCH

Basic Proportions:

1 bottle (fifth) Champagne

4 (7 ounce) or 1 (28 ounce) bottle 7-Up

Chill Champagne and 7-Up thoroughly. Just before serving, place block of ice in punch bowl and slowly add champagne and 7-Up. Makes 3 1/4 quarts or 26, 4 ounce servings.

Note: For reasons of economy, proportions of 7-Up may be increased up to 3 (28 ounce) bottles to one fifth Champagne.

CHAMPAGNE PARTY PUNCH

1 bottle (fifth) Claret Wine
2 bottles (fifths) Champagne
8 (7 ounce) or 2 (28 ounce) bottles 7-Up
1 can (6 ounce) frozen pineapple juice concentrate
1 block of ice

Chill Wine, Champagne and 7-Up (Claret Wine makes punch ruby red). If color is not desired, use Champagne and 7-Up equally.

To serve; place ice in punch bowl add pineapple juice concentrate and slowly pour Wine, Champagne and 7-Up over the ice. Garnish with lime slices. Makes approximately 4 1/2 quarts or 35, 4 ounce servings.

MINT RECEPTION PUNCH

1 cup sugar
1 cup water
About 20 sprigs fresh mint
1 (46 ounce) can pineapple juice
1 (46 ounce) can orange juice
1/2 cup lemon juice
12 (7 ounce) or 3 (28 ounce) bottles 7-Up
2 trays ice cubes or block of ice

Simmer sugar, water and sprigs of mint together for about 5 minutes. Set mixture aside for several hours or overnight to develop mint flavor. Chill fruit juices and 7-Up. At serving time, strain mint syrup into a punch bowl. Stir in fruit juices. Add ice. Slowly pour in 7-Up. Garnish with sprigs of mint, if desired. Makes about 6 3/4 quarts or 54, 4 ounce servings.

SPARKLING FRUIT PUNCH

1/2 cup sugar
1 cup water
1 quart orange juice (12 medium oranges)
1/2 cup lemon juice
1/4 cup lime juice
2 (46 ounce) cans pineapple juice
12 (7 ounce) or 3 (28 ounce) bottles 7-Up
Ice cubes or block of ice - orange and
lemon slices

Simmer sugar and water 5 minutes. Cool.
Chill fruit juices and 7-Up. At serving time,
combine sugar syrup and fruit juices in a
punch bowl. Add ice. Slowly pour in 7-Up.
Garnish with slices of oranges and lemon.
Makes 7 quarts or 50 to 60 punch cup servings.

SPICED PARTY PUNCH

1 cup water
1/2 cup sugar
1 teaspoon cinnamon
1 teaspoon ginger
1 quart orange juice
1 quart apple juice
1 cup apricot nectar
4 (7 ounce) or 1 (28 ounce) bottle 7-Up
2 trays 7-Up "ice" cubes or 7-Up frozen
in a large mold
orange slices

Simmer water sugar, cinnamon and ginger together for 5 minutes, stirring constantly. Strain and allow to cool. Chill fruit juices and 7-Up. Pour additional 7-Up into ice cube tray or mold and freeze. At serving time, mix sugar syrup with fruit juices in a punch bowl. Add 7-Up "ice". Slowly pour in 7-Up. Garnish with orange slices decorated with maraschino cherries (held in place with toothpicks) if desired. Makes 3 1/2 quarts or 28 punch cup servings.

FROTHY FRUIT PUNCH

6 (7 ounce) or 1 1/2 (28 ounce) bottles 7-Up
1 (46 ounce) can pineapple juice
1 (46 ounce) can orange juice
2 pints lemon sherbet

Chill 7-Up and fruit juices. At serving time, combine pineapple and orange juices in a punch bowl. Add softened sherbet, stir until partially blended. Slowly pour in chilled 7-Up. Stir gently to blend. Makes about 5 quarts or 40, 4 ounce servings.

SHERBET PUNCH

Any flavor sherbet can be used singly or combinations of Raspberry-Pineapple, Orange-Pineapple or Lemon-Lime are excellent.

Basic formula: 3 parts 7-Up to 1 part sherbet

Basic recipe: 1 quart sherbet
12 (7 ounce) or 3 (28 ounce)
bottles 7-Up, well chilled

Spoon sherbet into punch bowl and allow to soften at room temperature. Slowly pour in chilled 7-Up, stirring slightly in order to combine with 7-Up. Makes approximately 4 quarts or 30, 4 ounce servings.

If punch will be standing for some time, use an additional pint of hard sherbet. Float large scoops on top to maintain foamy appearance and keep punch cold.

VALENTINE PUNCH

1 (46 ounce) can Hawaiian Punch, chilled
1 (6 ounce) can frozen pineapple juice,
defrosted
4 (7 ounce) or 1 (28 ounce) bottles 7-Up,
chilled

For a decorative touch freeze additional
7-Up in a heart shaped mold, filling mold
2/3 full (this allows for expansion of ice).
A few drops of red food coloring may be
added, if desired.

At serving time, combine Hawaiian Punch
and pineapple juice in punch bowl. Unmold
7-Up "ice" mold into punch bowl. Slowly
add 7-Up. Makes 2 1/2 quarts or 20, 4
ounce servings.

7-UP PARTY FLIP

2 (6 ounce) cans frozen Hawaiian Punch,
thawed

8 (7 ounce) or 2 (28 ounce) bottles 7-Up,
chilled

2 pints Pineapple Sherbet (optional)

Pour Hawaiian Punch into a pitcher or
punch bowl. Slowly pour in chilled 7-Up.
Place a small scoopful of sherbet into
each glass. Slowly pour 7-Up and
Hawaiian Punch mixture over sherbet.
Makes 2 1/2 quarts or about 16 (6 ounce)
servings.

EMERALD PUNCH

1 can (46 ounce) unsweetened pineapple juice, chilled

4 cans (6 ounce) limeade concentrate, defrosted

1/4 cup honey

16 (7 ounce) or 4 (28 ounce) bottles 7-Up, chilled

Mold or chunk of ice

Combine pineapple juice and concentrate in punch bowl. Add honey; stir to blend. Tint to desired shade of green by adding a few drops food coloring. Add ice. Slowly add 7-Up. Garnish with slices of lime.

Makes about 5 1/2 quarts or 44, 4 ounce servings.

PEPPERMINT TWIST PUNCH

1 quart peppermint ice cream

1 pint of Vodka

12 (7 ounce) or 3 (28 ounce) bottles 7-Up

Combine softened ice cream with Vodka in punch bowl. Slowly pour in chilled 7-Up and stir gently to blend. Makes approximately 4 quarts or 32, 4 ounce servings.

RED SATIN PUNCH

1 quart cranberry juice
1 pint apple juice
1 (6 ounce) can frozen pineapple juice
or 3 cups canned pineapple juice
8 (7 ounce) or 2 (28 ounce) bottles 7-Up
Ice cubes or chunk of ice

Chill fruit juices and 7-Up. At serving time, combine fruit juices and pineapple juice concentrate in a punch bowl. Add ice. Slowly pour in chilled 7-Up. Makes about 3 3/4 quarts or 30, 4 ounce servings.

7-UP HOLIDAY EGGNOG

Let your holiday party glisten with this traditional favorite very easily made with the festive sparkle of 7-Up.

1 quart commercial eggnog

2 cups 7-Up, chilled

1 pint vanilla ice cream, softened

Nutmeg

Combine eggnog and ice cream in punch bowl. Slowly add 7-Up. Sprinkle with nutmeg. Makes 2 quarts or 16, 4 ounce servings.

SPECIAL HINTS!

Make sure all ingredients are chilled thoroughly.
Good idea to chill punch bowl too!

Ice can easily be colored to match color of punch by adding a few drops of food coloring to water or 7-Up before freezing.

A block of ice or water frozen in a mold melts much more slowly than ice cubes.

For a special decorative touch, arrange flowers at base of bowl or drape garlands of flowers around bowl fastening with transparent tape.

Another attractive arrangement is to freeze a ring mold (for clear ice, use distilled water) $\frac{2}{3}$ full, then arrange flowers or fruits in a attractive pattern and return to freezer - when set - add $\frac{1}{2}$ inch of distilled water and return to freezer.

or--

Cut a circle of heavy cardboard a little larger than ring mold. Punch 5 small holes at even intervals and insert small test tubes - fill ring mold $\frac{2}{3}$ full (this allows for expansion of ice) and place cardboard with test tubes on top - freeze till solid - remove top and tubes - dip mold in warm water to loosen ice - use mint leaves and small blossoms to fill holes - float on top of punch.

