

CREATE YOUR OWN

Designer ICED COFFEE



These designer iced coffees are sleek, sophisticated and super-easy because they're made with instant coffee. From left to right: Creamy Coffee Soda, Spiced Brazilian Coffee and Apricot Coffee Frost.

Apricot Coffee Frost

- 1 cup milk
- 1 cup apricot or peach nectar*
- 2 tablespoons sugar*
- 1 tablespoon regular or decaffeinated instant coffee
- Ice cream

*Or use pineapple juice and 1/4 cup sugar.

Combine milk, nectar, sugar and instant coffee in bowl. Beat with rotary beater or blend in electric blender until frothy. Top with scoop of ice cream and garnish with strawberry and peach, if desired. Makes about 2 cups or 4 servings.

Mocha Milkshake

(not pictured)

- 1 cup cold water
- 2 teaspoons regular or decaffeinated instant coffee
- 1/2 teaspoon cinnamon
- 1 teaspoon vanilla
- 1 pint chocolate ice cream
- Ice cubes

Measure all ingredients into blender. Cover and blend 10 to 15 seconds. (Or beat all ingredients in mixing bowl with rotary beater.) Serve immediately over ice cubes in tall glasses. Makes about 2 1/2 cups or 3 or 4 servings.

Creamy Coffee Soda

- 1-1/2 teaspoons regular or decaffeinated instant coffee
- 1 tablespoon sugar
- 1 tablespoon water
- 1/2 cup (about) ice cream
- 1/2 cup (about) club soda or ginger ale, chilled

Measure instant coffee and sugar into tall glass. Add water and stir until coffee and sugar are dissolved. Add ice cream, stir in soda and serve at once. Garnish with a stemmed maraschino cherry and mint sprig, if desired. Makes about 1 cup or 1 serving.

If you're one of those savvy people who feel most comfortable in unique, designer clothing, then you'll really be turned on by this collection of stylish, designer-inspired drinks. They're smart, they're sleek, they're sophisticated. And they're super-easy. Once your ingredients are assembled, you can combine them in minutes.

The two important points about these cool sippers are their good taste and their versatility. Serve them practically anytime! Add a scoop of ice cream or sherbet, if this suits your mood, and serve with spoons as well as straws.

The Creamy Coffee Soda, Mocha Milkshake, Spiced Brazilian Coffee and Apricot Coffee Frost make excellent substitutes for formal desserts. The Coffee Collins is a spirited, irresistible, any-time drink. Serve in tall, tall glasses or bold glass tankards. Lavish with whipped topping, if you like, and pass around a box of rich chocolates or indulgent cookies for added luxury. Now that's style!

Spiced Brazilian Coffee

- 1 square unsweetened chocolate
- 2 cups regular or decaffeinated instant coffee
- 1/4 cup sugar
- 1 teaspoon cinnamon
- Dash of nutmeg or allspice
- 1-1/2 cups milk
- 1-1/2 teaspoons vanilla

Heat chocolate and coffee in saucepan over very low heat, stirring constantly until chocolate is melted and mixture is smooth. Bring to a boil, reduce heat and simmer for 2 minutes, stirring constantly. Add sugar and spices. Gradually stir in milk. Heat thoroughly, stirring occasionally. (Beat with rotary beater to blend, if necessary.) Remove from heat; add vanilla. Cool or pour over crushed ice in tall glasses. Top with whipped topping and chocolate curls, if desired. Makes 3 1/4 cups or 6 servings.

NOTE: Recipe may be doubled.

Coffee Collins

(not pictured)

- 2 teaspoons superfine granulated sugar
- 1 teaspoon regular or decaffeinated instant coffee
- 1 tablespoon water
- 1 egg white
- 1 ounce rum, vodka or gin
- Ice cubes or crushed ice
- Ginger ale, chilled

Combine sugar, instant coffee, water and egg white in small shaker or bowl. Shake or beat until coffee and sugar are dissolved. Stir in rum. Pour over ice in tall glass; fill glass with ginger ale and stir. Makes about 1 cup or 1 serving.

Perfect Iced Coffee

(not pictured)

- 1/4 cup regular or decaffeinated instant coffee
- 4 cups water
- Ice cubes or crushed ice

Place instant coffee in pitcher or coffee server. Add a small amount of the water and mix well. Gradually add remaining water, stirring well. (This helps prevent excessive foaming.) Pour over ice in tall glasses. Serve with cream and sugar, if desired. Makes 4 cups or 4 servings.

For 1 serving, use 1 rounded teaspoon instant coffee and 1 cup water. For 16 servings, use 1 cup instant coffee (2-oz. jar) and 1 gallon water.

CREATE YOUR OWN SPECIAL SIGNATURE DESIGNER COFFEES

Here are some special ideas that will make these coffees uniquely yours:

USE COFFEE ICE CUBES—for more pronounced flavor. Use 1 tablespoon instant coffee per cup of cold water and stir. Pour into ice cube trays and freeze.

VARY YOUR SWEETENERS—try honey, brown sugar, maple syrup, grenadine syrup. For after-dinner iced coffee drinks, add a splash of liqueur—creme de cacao, for instance.

GARNISH WITH GLAMOUR—your own little touches add individuality and charm—a sprig of mint, a slice of fruit on the rim of the glass, a whole, ripe strawberry on a skewer, a dollop or two of whipped topping.

USE STYLISH GLASSWARE—while the traditional iced coffee glass is a tall, slim one, use a variety of smart-looking glassware—big glass mugs, double old-fashioned glasses, oversized balloon glasses, tall champagne flutes.

