

Orange Frappe

Ingredients

- 1 cup instant nonfat dry milk crystals
- 2 cups whole milk
- 1 pint orange sherbet
- 1/8 tsp allspice
- 3 cups orange juice
- 1 quart crushed ice
- Orange slices and mint, for garnish

Instructions

1. Stir milk crystals into whole milk and chill.
2. Before serving, add sherbet and allspice and beat or blend in blender until foamy.
3. Stir in orange juice.
4. Pour over ice into chilled glasses.
5. Garnish and serve with straws.

Yields 8 servings.

Orange Ginger Ale

Ingredients

- 2/3 cup fresh orange juice
- 1/3 cup ginger ale
- Cracked ice

Instructions

1. For each serving, combine orange juice with ginger ale and pour over cracked ice in a tall glass.
2. Serve immediately.

ORANGE FRAPPE

- 1 cup instant nonfat dry milk crystals
- 2 cups whole milk
- 1 pint orange sherbet
- $\frac{1}{8}$ teaspoon allspice
- 3 cups orange juice
- 1 quart crushed ice
- Orange slices and mint, for garnish

Stir milk crystals into whole milk and chill. Before serving, add sherbet and allspice and beat or blend in blender until foamy. Stir in orange juice. Pour over ice into chilled glasses. Garnish and serve with straws. Yields 8 servings.

ORANGE GINGER ALE

- $\frac{2}{3}$ cup fresh orange juice
- $\frac{1}{3}$ cup ginger ale
- Cracked ice

For each serving, combine orange juice with ginger ale and pour over cracked ice in a tall glass. Serve immediately.

