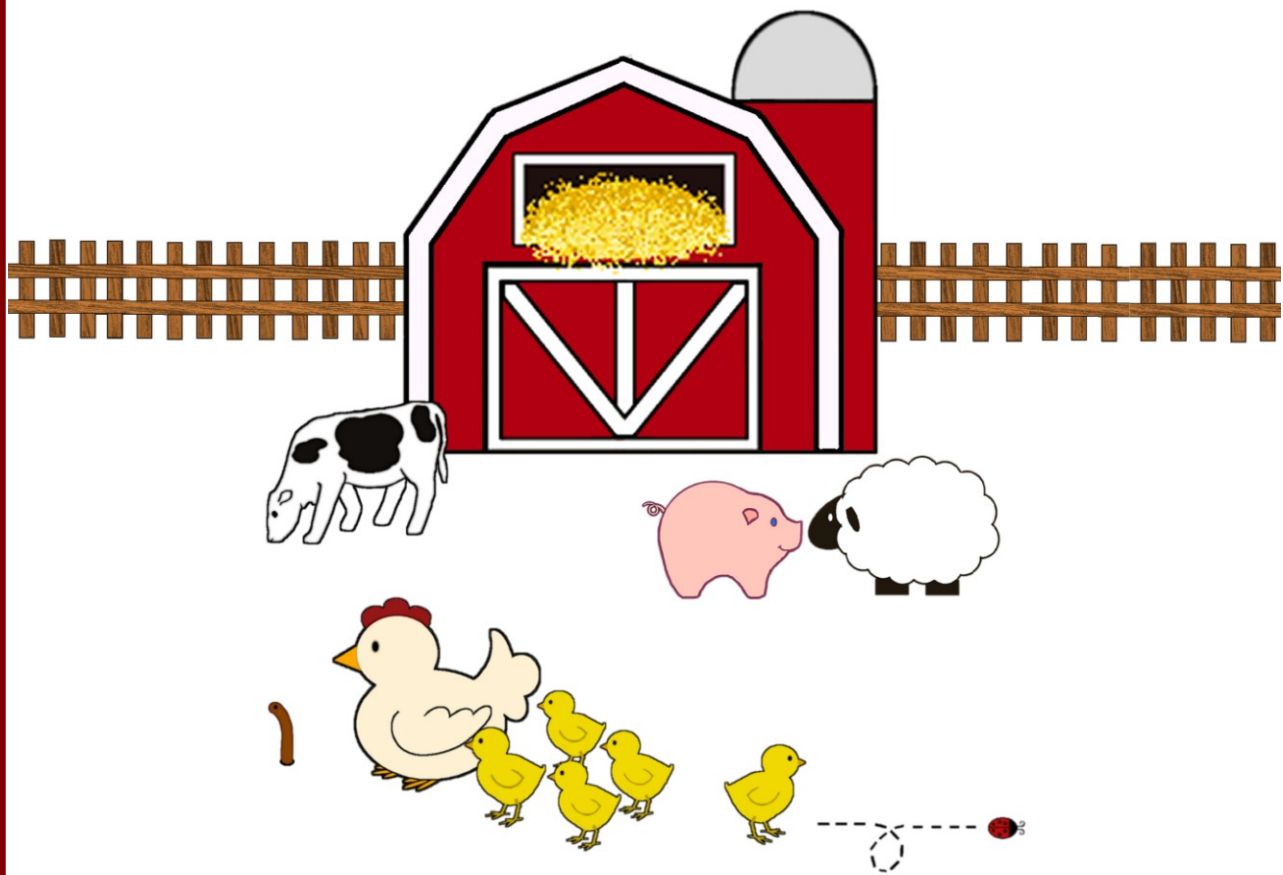


My Country Cookin'

Country Caffies™

Summer Recipes 2010



By Kit Singleton



My Country Cookin' – Summer Recipes 2010
Country Caffies™

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Instructions:
4x6 index/recipe cards

Print to tag board for sturdy recipe cards. Cut along dotted lines and place in a recipe box or book.

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**Cinnamon Coffee
Country Caffie™**

From: MyCountryCookin.com

Ingredients:

2 C. coffee, brewed at double strength
1 pt. coffee flavored ice cream
3 C. milk
32 oz. shaved ice or more
Whipped cream, optional
½ tsp. Cinnamon

Instructions:

In a coffee maker, brew two cups of extra strong (double-strength) coffee. Shave ice cubes and place in freezer.

In a blender, place cooled coffee, ice cream, milk, and cinnamon. Mix until smooth. Fold in shaved ice.

Pour into two 16 oz. glasses.

Makes 2 servings.

Note: Too strong? Add more ice, water, or milk. You may also want to add more sugar depending on your preferences.



**Chocolate Raspberry Coffee
Country Caffie™**

From: MyCountryCookin.com

Ingredients:

1 C. coffee, brewed at double strength
2 tsp. sugar (to taste)
2 Tbsp. chocolate syrup
2 Tbsp. raspberry jelly
2 C. milk
32 oz. shaved ice or more

Instructions:

Brew 1 cup of extra strong (double-strength) coffee. Shave ice cubes and place in freezer.

Pour hot coffee in a mixing bowl. Stir in sugar, chocolate syrup and jelly, to melt. Add cold milk. Mix well. Let cool completely.

Pack shaved ice into two 16 oz. glasses. Pour ½ cooled coffee mixture into each glass.

Makes 2 servings

Note: Too strong? Add more ice, water, or milk. You may also want to add more sugar depending on your preferences.

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**Beat The Heat Island Tea
Country Caffie™**

From: MyCountryCookin.com

Ingredients:

- 1 small tea bag, regular (black) tea
- 2 Tbsp. sugar (to taste)
- 1 (8 oz.) can crushed pineapple in juice
- 32 oz. shaved ice or more

Instructions:

Steep tea in 1 C. hot water for approximately 3 minutes. Remove tea bag. While still warm, add 2 Tbsp. sugar. Stir well and cool completely. Add ¼ C. crushed pineapple with juice.

Shave ice. Pack into two 16 oz. glasses.

Pour ½ of tea mixture into each glass.

Makes 2 servings

Note: Too strong? Add more ice or water. You may also want to add more sugar depending on your preferences.



**Summer Sunshine Tea
Country Caffie™**

From: MyCountryCookin.com

Ingredients:

- 1 small tea bag, regular (black) tea
- 2 Tbsp. sugar (to taste)
- ½ C. Pineapple juice
- ¼ C. Orange juice
- ¼ C. Lemon aid
- 32 oz. shaved ice or more

Instructions:

Steep tea in 1 C. hot water for approximately 3 minutes. Remove tea bag. While warm, add sugar. Stir well and cool completely. Add juices.

Shave ice. Pack into two 16 oz. glasses.

Pour ½ of tea-juice mixture into each glass.

Makes 2 servings

Note: Too strong? Add more ice or water. You may also want to add more sugar depending on your preferences.

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