DAWN RECIPES

Drinks with little or no alcohol don't have to be humdrum. Use your imagination to make them taste good and look festive. Experiment with fruit juice combinations, herbs, spices and seasonings. Flavorings and extracts will give taste without the kick of alcohol. Use garnishes like thick fruit wedges, twisted fruit rinds, vegetable curls or sugared cranberries on skewers.

Serve drinks in unconvenional holders. Use hollowed out fruit shells like grapefruit or oranges, and a variety of party glass shapes usually reserved for wine, highballs, champagne, old fashioneds or brandy.

Cranberry Orange Sparkle (left), teams a few shakes of brandy flavoring, an unusual addition, to a mix of orange juice and cranberry juice cocktail. For a light new twist that boasts lots of flavor, try a Grapefruit Sipper (right), a unique mixture of cranberry juice cocktail, grapefruit juice and juniper berries to give the flavor of gin.

PUNCH WITH A LIGHT PUNCH

- **2 cups Ocean Spray jellied cranberry sauce**
- **¾ cup pineapple juice**
- **1 cup orange juice**
- **½ cup lemon juice**
- **2 cups water**
- **¼ cup brown sugar**
- **1 teaspoon whole cloves**
- **2 teaspoons whole allspice**
- **2 sticks of cinnamon**
- **1/8 teaspoon nutmeg**
- **½ cup light rum**

Microwave Method: Place all ingredients except rum in large glass bowl. Cover with plastic wrap, cutting two 1-inch slits in center. Microwave on full power five minutes. Stir, and microwave on full power for an additional five minutes. Remove and let stand covered for five minutes. Remove spices. Add rum and place in punch bowl. Garnish with orange and lemon slices.

Conventional Method: Place all ingredients except rum in saucepan. Bring to boil and simmer for thirty minutes. Cool. Remove spices. Add rum. Serves 8-10.

CHILI FOR A SMALL CROWD

- **2 pounds boneless chuck, cut into 1-inch cubes**
- **1½ cups chopped onion**
- **3 tablespoons vegetable oil**
- **1 large green pepper, seeded and chopped**
- **2 cans (1 pound each) whole tomatoes**
- **1 bay leaf**
- **1½ teaspoons salt**
- **¼ teaspoon ground cloves**
- **2 tablespoons chili powder**
- **¼ teaspoon hot-pepper sauce**
- **½ teaspoon paprika**
- **1 cup Ocean Spray fresh cranberries**

Brown meat and onion in oil in heavy skillet. Cook over medium heat until onion is tender and meat is brown. Add green pepper, tomatoes, bay leaf, salt, cloves, chili powder, hot-pepper sauce and paprika. Cover; simmer for 2 hours, adding hot water if necessary to keep mixture from thickening too much. Add cranberries; cook 10-15 minutes or until cranberries pop but still hold their shape. Makes 6 servings.

GRAPEFRUIT SIPPER

- **2½ cups Ocean Spray Cranberry Juice Cocktail**
- **½ cup Ocean Spray Grapefruit Juice**
- **10 juniper berries**
- **½ cup water**

In a large pitcher, combine cranberry and grapefruit juice. Set aside. In a small saucepan, combine juniper berries and ½ cup water. Simmer for 15 minutes in covered saucepan. Strain. Add liquid to cranberry and grapefruit juice mixture. Stir well and serve over ice. Serves 4.

CRANBERRY ORANGE SPARKLE

- **2 cups Ocean Spray Cranberry Juice Cocktail**
- **1½ cups orange juice**
- **1 teaspoon brandy flavoring**

Combine all ingredients and serve over ice. Serves 4.

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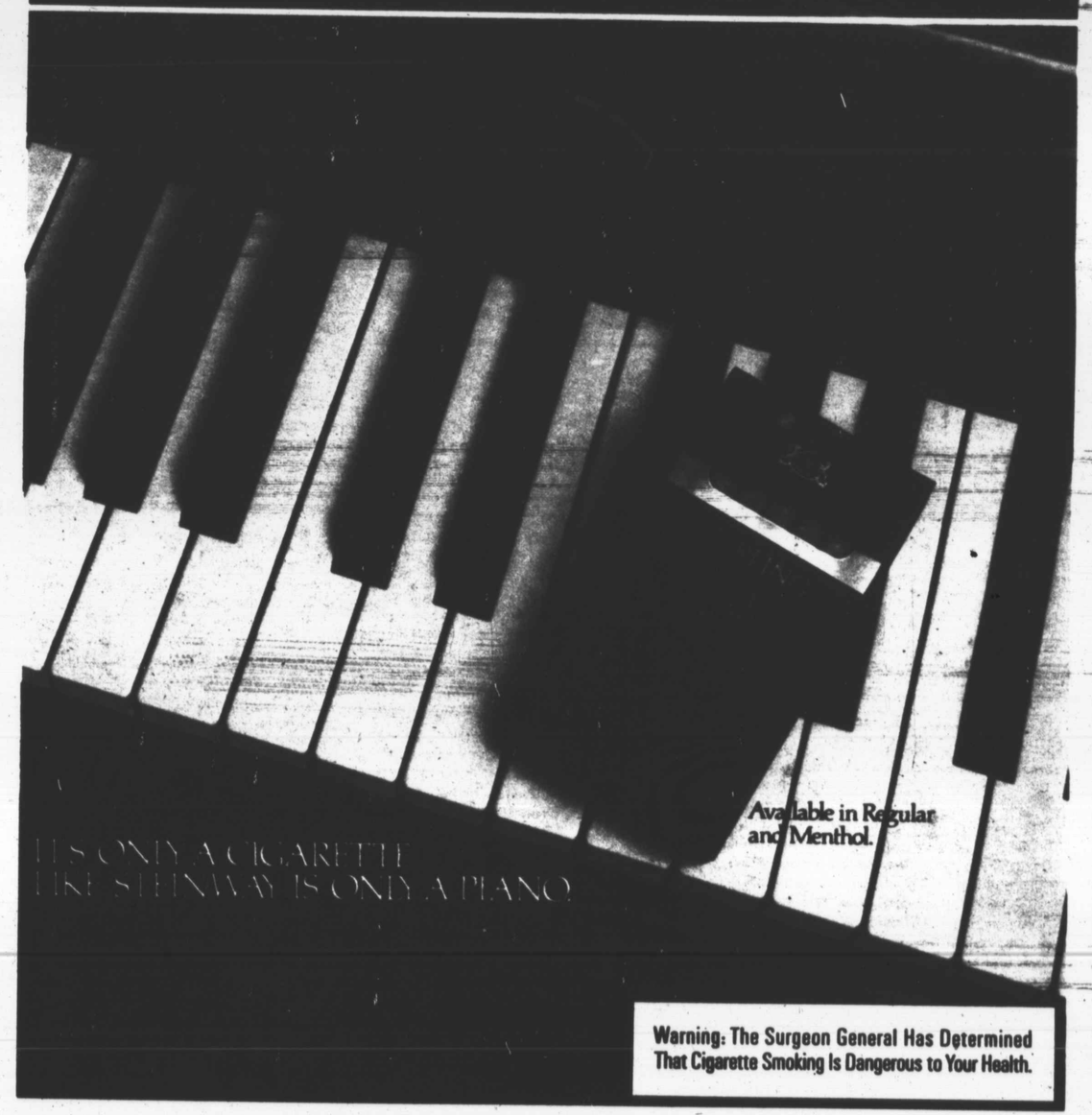

Warning: The Surgeon General Has Determined That Cigarette Smoking Is Dangerous to Your Health.