

Tips for Spicing Up Hot Drinks:

- Mull a variety of juices (and wines). Apple juice or cider is traditional, but cranberry, cherry, raspberry and white grape juices are unexpected and delicious. Mulling adds a festive touch to wines, too. Be careful not to boil the wine or you'll ruin the taste and evaporate the alcohol.
- Combine your ingredients in a crockpot and set it on low throughout a cold day or festive occasion. Keep mugs and a ladle nearby so guests can serve themselves whenever they like. All the while, the aroma will waft through your home.
- Remember to stock up on cinnamon sticks. They're indispensable for mulling, but they also spruce up any hot party drink. Long cinnamon sticks make lovely holiday decorations, too, when tied together with satin ribbon.
- Add cinnamon sticks, orange peel and/or lemon peel to any black tea. Serve, or sweeten first, if you like, with honey or brown sugar. To richen the flavor even further, add a tablespoon or two of cognac.
- Enliven green tea with crystallized ginger and sliced fruit (like pears).
- Thicken your hot cocoa with cornstarch or arrowroot for an Italian version of hot cocoa. Stir in some vanilla or Grand Marnier, and top with nutmeg and/or cinnamon.
- For a mocha drink, simply use strongly brewed coffee in place of some of the liquid in your favorite hot cocoa recipe.
- To streamline holiday preparations, use Frontier Cider Mate and Hot Cocoa Mix.



Why Buy Bulk Spices?

Want the freshest spices along with the most flexibility and fun while shopping? Then buying in bulk is for you. Comparison shop for a few spices, and you'll see why bulk is your best choice:

> Price

You'll pay from three to 10 times more for the same amount of spice if you buy it in bottles instead of in bulk! (You—and the environment—have to pay for all those jars and labels, after all.)

> Freshness

As you measure your spices from the bulk jars, relish the aroma, color and texture. These spices are fresh because the stock is updated often. They're bright, not faded, richly aromatic, not faint.

> Versatility

Whether you're stocking up on your favorite cooking staples or just buying a pinch of this or that, when you buy in bulk, you'll always have the right amount. You don't have to buy an entire package of that exotic spice you'll use only once a year, and you don't have to purchase multiple packages of a basic pickling spice to last through canning season.

> Fun

With bulk spices, you can decide to buy a smidgen of something that strikes your fancy just for fun. Once home, you'll enjoy replenishing your spice jars, and you'll look forward to cooking with these wonderful, fresh seasonings. Shopping for bulk spices is an all-around satisfying experience!

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spice savvy

Hot Drinks

Recipes for ...

- > Divinity Drink
- > Cocoa con Chile
- > Mulled Cranberry Juice

... and more!

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Q&A

Some hot beverage recipes call for spiced butter. What's that?

Sweetened and flavored butter makes a lovely final touch for hot drinks, especially atop some softly whipped cream. To make your own, simply blend butter with a little brown sugar, cinnamon, nutmeg, cloves, and orange or lemon peel. Store in the refrigerator, in a covered container or wrapped in waxed paper. Top hot coffee, tea, cider, or cocoa with a small dab of the spiced butter.

What kind of cocoa powder should I use for hot cocoa?

You'll want to use pure unsweetened cocoa powder, made from ground cocoa solids without any added flavorings or sweeteners. There are two kinds of pure cocoa powder: Dutch-process (which has been made more soluble with the addition of an alkaline agent) and non-alkalized cocoa powder. Because it's darker and less lumpy, the Dutch-process cocoa powder makes the best drinks. But you can substitute the non-alkalized powder, and the flavor will be similar.

Frontier sells Dutch-process cocoa powder—and a cocoa mix—that are organic and Fair Trade Certified™. (We recommend using Fair Trade Certified cocoa powder to help eliminate labor abuses related to cocoa bean harvesting.)



For more tips and recipes, visit www.frontiercoop.com/hot-drinks.

Warm up winter weather with a hot drink.

For cozying up, nothing beats having a warm mug in hand. Whether you're settling in yourself or inviting guests to relax, a hot beverage sets the mood.

With the help of a few choice spices and a little creativity, you can transform any favorite hot drink—like cocoa, juices, teas and coffee—into a special, festive treat. It's easy to concoct your own signature holiday blend—here are a few recipes for inspiration:



Divinity Drink

Vary the taste and scent of this heavenly white hot chocolate by substituting almond extract for the vanilla now and then.

- 1 ½ cup whole milk
- 1 teaspoon maple syrup or maple syrup granules
- ¼ teaspoon cinnamon powder
- ⅛ teaspoon nutmeg powder
- pinch of saffron
- 2 ounces white baking chocolate, chopped
- ½ cup heavy cream
- ⅛ teaspoon vanilla extract

In a small pan, combine milk, maple syrup, spices, and baking chocolate pieces. Warm over very low heat until chocolate is melted. (Don't allow it to scald.) Stir in the heavy cream and vanilla extract. Warm again over low heat, then serve immediately.

Makes about 2 servings.



Mulled Cranberry Juice

This recipe is a good candidate for the crockpot. Instead of straining the drink, you can place the spices in cheesecloth or a muslin bag for easy removal.

- 2 cups cranberry juice
- 2 cups apple juice
- 3 tablespoons honey
- 1 teaspoon lemon juice
- 1 teaspoon lemon peel
- 1 teaspoon cloves whole
- 1 teaspoon allspice whole
- 2 3-inch pieces cinnamon sticks
- Spiced butter for topping (See recipe in Q&A section)

Place all ingredients in a saucepan and bring to a simmer. (Don't boil.) When desired taste has been reached, strain and serve. (The juice will become stronger the longer you simmer it; start with 10 minutes.)

For a quick and easy version of this recipe, use one of Frontier's Cider Mate mulling spice blends.

Makes about 4 servings.

Cocoa Con Chile

Cooks in South and Central America are fond of adding chilies to hot chocolate, while in Mexico cinnamon is traditional. Mexican cooks also use a special stirrer called a molinillo to fluff hot chocolate before serving; you can get similar results with a whisk.

- 2 tablespoons cocoa powder (or carob powder)
- 2 tablespoons sugar
- a pinch or two of cayenne or other ground red chili
- OR ¼ teaspoon cinnamon powder
- a pinch of sea salt
- ¼ cup water
- 1 cup milk
- 1 cup half and half
- whipped cream for topping (optional)

Whisk together in a saucepan the cocoa or carob, sugar, chili powder or cinnamon, salt, and water. Cook over low heat, stirring constantly until heated through. Whisk in the milk and half and half and continue cooking over low heat until hot. Pour into cups and top with whipped cream and another pinch of cayenne, if you like.

Makes about 2 servings.



Chill-Chaser Chai Tea

Depending on how sweet you make it, Chai tea can serve as a spicy, flavorful, warming dessert. Vary the spice amounts, too, to taste.

- 2 cups water
- 1 3-inch cinnamon stick
- ¼ teaspoon allspice whole
- ½ teaspoon cardamom seeds whole
- ⅛ teaspoon black peppercorns whole
- ½ teaspoon ginger root, cut and sifted
- ⅛ teaspoon fennel seeds whole
- ⅛ teaspoon anise seed whole
- ⅛ teaspoon cloves ground
- 1 rounded teaspoon black tea leaves (like Assam, Ceylon or Darjeeling)
- ½ cup hot milk (dairy or soy)
- 1 teaspoon brown sugar (or other sweetener, to taste)

Bring water and all of the spices and tea to a boil, reduce heat, and simmer for about ten minutes. Strain, add hot milk and sweetener, and serve.

Also try Frontier's Chai Tea and Chai Tea Green.

Makes about 2 servings.