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Junior League of Tampa's Instant Coffee Punch

Prep: 30 minutes (plus refrigeration time)

Level: Easy

Serves: 50

This is an excerpt printed with permission from the Junior League of Tampa. Recipe originally appeared in their cookbook in 1961, submitted by Mrs. William C. Gilmore, Jr.

Ingredients

6 quarts homogenized milk

$\frac{3}{4}$ cup instant coffee (or 1 rounded teaspoon for each cup milk)

$\frac{1}{2}$ cup sugar (or $\frac{1}{2}$ teaspoon for each cup milk)

2 quarts vanilla ice cream

Punch Preparation

Place milk in a heavy bottom saucepan and heat over medium-low heat to scald.

Stir milk continuously to avoid boiling or burning.

Remove from heat, cool slightly, and mix with coffee and sugar.

Place mixture in refrigerator and chill.

Improves the flavor to stand.

Serving Instructions

Pour mixture in a chilled bowl and add the ice cream.

Stir slowly until punch begins to blend.

Serves 50.

To serve 125 use 15 quarts of milk and 5 quarts ice cream, increasing coffee and sugar proportionately.