
Beverages

Cowan's Cocoa Syrup

1 cup Cowan's Perfection Cocoa
2 cups sugar
2 cups water
Pinch of salt

The water and the sugar are first mixed in a saucepan, stirred until dissolved and then boiled for 5 minutes. Make a paste with cold water and the cocoa and add to the water and sugar solution. Boil for 10 minutes and then add the salt. Bottle the mixture and place in the refrigerator.

This syrup must be put into air-tight sealed jars.

Perfection Punch

1 cup Cowan's Cocoa Syrup
1 cup finely cut orange
6 cups cold water

Mix syrup and water and just before serving add the orange, and more sugar if desired. The punch bowl may be decorated with orange rind and slices of orange placed on the top. Other flavors may be used, such as raspberry, strawberry or vanilla, as a substitute for the orange.

Perfection Cocoa Egg Shake

2 tablespoonsful Cowan's Cocoa Syrup
 $\frac{1}{2}$ glass crushed ice
1 egg
 $\frac{1}{2}$ glass milk

Place all the ingredients in a glass and shake thoroughly and then strain. Garnish with a little cinnamon.