

Bourbon Slush Punch (Alcoholic)

Food Network Magazine - May 2014

Servings: 12

1 quart milk
 1 1/2 cups bourbon
 1 cup confectioner's sugar
 1 cup cream
 1 tablespoon vanilla
 nutmeg (for garnish)

In a baking dish, mix the milk, bourbon, confectioner's sugar, cream and vanilla.

Freeze until slushy, four hours.

Transfer to a punch bowl.

Dust with nutmeg.

Per Serving (excluding unknown items): 210 Calories; 8g Fat (49.2% calories from fat); 3g Protein; 15g Carbohydrate; 0g Dietary Fiber; 28mg Cholesterol; 48mg Sodium. Exchanges: 1/2 Non-Fat Milk; 1 1/2 Fat; 1/2 Other Carbohydrates.

Beverages

Per Serving Nutritional Analysis

Calories (kcal):	210	Vitamin B6 (mg):	trace
% Calories from Fat:	49.2%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	41.9%	Thiamin B1 (mg):	trace
% Calories from Protein:	9.0%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	8g	Folacin (mcg):	5mcg
Saturated Fat (g):	5g	Niacin (mg):	trace
Monounsaturated Fat (g):	2g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	73
Cholesterol (mg):	28mg	% Refuse:	n n%
Carbohydrate (g):	15g	Food Exchanges	
Dietary Fiber (g):	0g	Grain (Starch):	0
Protein (g):	3g	Lean Meat:	0
Sodium (mg):	48mg	Vegetable:	0
Potassium (mg):	147mg	Fruit:	0
Calcium (mg):	115mg	Non-Fat Milk:	1/2
Iron (mg):	trace	Fat:	1 1/2

