



POINSETTIA PUNCH



YOU WILL NEED:

- large bag of ice
- 8 ½ cups cranberry juice
- 3 cups pomegranate juice
(I used Pom juice for a stronger flavor.)
- 2 cups clementine juice
(Use orange juice if you can't find clementine juice. I used blood orange juice.)
- 3 limes, sliced
- 3 clementines or tangerines, sliced
- 1 cup fresh or frozen cranberries
- Seeds from 1 pomegranate
- 1 bottle of prosecco (75 cl or 3.1 cups)
- 1 ¼ cups vodka
- 1 small bunch of fresh mint leaves

HOW TO MAKE IT:

Place a bag of ice in a punch bowl*.

Pour cranberry, pomegranate, and clementine juices into bowl. Stir in lime juice. (I also squeezed in a bit of fresh orange juice!)

Add sliced fruit, cranberries, and pomegranate seeds.

Stir in prosecco and vodka until well combined. Sprinkle fresh mint leaves on top of punch.

**To prepare in a drink dispenser, cut the recipe in half. Watch the video to see how I layer the ice and fruit to help keep the punch pretty.*





FOR AN EXTRA-FESTIVE PUNCH:

1. Fill ice pop molds halfway with cranberry juice, a splash of vodka, one slice of lime, and a candy cane. (Keep the wrapper on to prevent flavor from seeping in, and—trust me—who has time to unwrap those this time of year?!)
2. Freeze molds overnight. Remove from freezer, let sit 10 minutes, then pop out and place in punch bowl. If using a drink dispenser, hang the tops of the candy canes along the rim of the dispenser.
3. The top of each candy cane works like a little hook, so guests can pluck a mold from the punch to place in their drinks for an extra boost of booze. The candy cane “stirrer” looks festive and fancy, and it’s a super-easy way to pretty up your party presentation!

