



Holiday Beverages

Description

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sparkling pomegranate punch

recipe via [Food & Wine](#)

I made this punch for a group of friends and it seemed to be a hit. The pomegranate seeds add some holiday cheer and pomegranates are full of antioxidants so it must be good for you.

Sparkling Pomegranate Punch

3 tbsp sugar

1 cup pomegranate juice

2 750 ml bottles sparkling wine, chilled

3/4 cup late harvest white wine, such as a Riesling chilled

2 oranges, thinly sliced crosswise

1 cup diced fresh pineapple (I used canned and just drained the juice)

1/4 cup pomegranate seeds (you can buy just the seeds this time of year at Sam's[™], Costco and Trader Joe's[™]) or seed a pomegranate yourself.

In a punch bowl, dissolve the sugar in the pomegranate juice, stirring vigorously. Add the sparkling wine and late-harvest white wine, then add the orange slices, diced pineapple and pomegranate seeds. Serve the sparkling pomegranate punch over ice.

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Grinch Punch via [Babble](#)

Kids Version of Grinch Punch

Green soda (for example Jones Green Apple Soda)

Vanilla ice cream

Green sprinkles

Rim the edges of your glasses with green sugar sprinkles. In a large bowl loosely stir together the vanilla ice cream and soda. Use 1 scoop of ice cream per one 12-ounce glass jar of soda. Pour into rimmed drink glasses and serve!

A neighbor of mine made the adult version of this punch at a Bunko party years ago and it was a hit among the ladies.

Grinch Punch (Adult version)

1 part vodka

1 part sparkling wine

1 part melon-flavored liqueur (such as Midori)

2 parts pineapple juice

1 part soda water

Combine all ingredients in a punch bowl. Serve with ice rings floating in the center, and garnish drinks with mini candy canes.

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sleigh driver

Recipe via [Eating Well](#)

Iâ€™ve not tried this recipe, but I wanted to offer a warm drink as well and thought this one sounded good especially if itâ€™s a snowy evening. I like that you can make it ahead of time and then reheat.

Sleigh Driver

1 cup water

1/2 cup sugar

- 1 2-inch piece fresh ginger, peeled and sliced
- 3 pears, chopped into bite-size pieces, divided
- 2 quarts apple cider
- 1 lemon, halved and sliced
- 1 tablespoon ground [allspice](#)
- 1 cup fresh cranberries
- 2 tablespoons vanilla extract

Combine water, sugar, ginger and 1 pear in a large [saucepan](#). Bring to a boil over medium-high heat, stirring occasionally. Strain out the solids and return the mixture to the pan.

Add the remaining pears, cider, lemon and allspice and heat over medium-high heat, stirring often, for 15 minutes.

Add cranberries and vanilla and reduce the heat to medium-low (the liquid should be simmering, not boiling). Let simmer for 10 minutes more. Serve in heat-safe mugs.

Tips & Notes

Make Ahead Tip: Let cool, cover and refrigerate for up to 1 day. Reheat on the stove top over low heat or in the microwave on Medium.

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