



Gin-vincible Punch

Prep: 10 minutes plus chilling

Serves: 10

- 8 ounces (1 cup) club soda, chilled
- $\frac{3}{4}$ cup granulated sugar
- 3 cups ice
- 16 ounces (2 cups) grapefruit juice, chilled
- 12 ounces (1½ cups) gin
- 4 ounces (½ cup) fresh lemon juice, chilled
- 4 ounces (½ cup) sweet vermouth, chilled
- 16 ounces (2 cups) sparkling white wine
- Grapefruit and/or lemon wedge for garnish (optional)

In punch bowl, stir club soda and sugar until sugar dissolves; add ice. Stir in grapefruit juice, gin, lemon juice and vermouth; slowly add sparkling wine and gently stir. Add grapefruit and/or lemon wedges for garnish (optional). Makes about 7½ cups.

Helpful *tips*:

> Avoid diluting punch by creating an infused ice ring that will enhance flavors and presentation of your holiday refreshment. To create the ice ring, line a gelatin mold with the garnish of your choice such as citrus slices, pomegranate arils, fresh cranberries or fresh herbs, then fill with water. A holiday-shaped mold is also a great way to add a festive touch to the ice ring. Freeze until solid, then add another layer of water and freeze for several hours or overnight. Run warm water over bottom of mold to release the ice ring from the mold.