

Sparkling Summer Punch

Recipe By Rivky Kleiman



Cooking and Prep:  1 h

Serves:  12

No Allergens

Preference: Parve

Difficulty: Easy

Diet: Vegan, Gluten Free, Low Fat, Salt Free

Source: Family Table by Mishpacha Magazine

A fresh and light beverage that can easily be transformed into an outrageously delicious sparkling wine cooler by adding a bottle of Morad Lychee Wine. The lychee wine is low in alcohol and adds a huge burst of flavor. Trust me, you do not need to be daring to try this punch out!

Ingredients (7)

Main ingredients

- 1 and 1/2 - 2 cups Hawaiian punch
- 12 ounces (340 grams) frozen blueberries
- 2 tablespoons lemon juice
- 2 liters (67.6 ounces) ginger ale
- 10 ounces (300 milliliters) **Kedem Cranberry Juice**
- 1 (750-milliliter) bottle Morad Lychee Wine (*optional*)

1 lemon, sliced into rounds

Start Cooking

Make the Punch

1. If you have time, pour the Hawaiian punch into ice cube bags or an ice cube tray and freeze.
2. Blend the blueberries in your food processor with the S blade. Add lemon juice and blend again. Transfer to a four-quart pitcher.
3. Pour in the ginger ale and cranberry juice. Chill.
4. Immediately before serving, pop the Hawaiian punch cubes into the pitcher (or, if you didn't make cubes, just pour in). Add wine, if desired. Float lemon slices on top.

Note:

Only float the lemon slices when you are ready to serve as they will add too much of a tangy flavor if they are immersed in the punch for a long time.

Credits

Photography: Lisa Monahan.