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Wassail Punch

Yield 17 Servings

1 qt apple cider
1 qt pineapple juice
1/4 c sugar
2 sticks cinnamon
1/2 t whole allspice
1/2 t whole cloves
1/2 c lemon juice
1 bottle sauterne wine, (4/5 qt.)
5 sm apples
1 whole cloves

In a large pan, combine the first 6 ingredients. Simmer for 15 minutes. Add lemon juice and wine. Heat but do not boil. Pour into a large punch bowl. Stud apples with cloves and float in punch bowl.
Watermelon Punch

Yield 1 Servings

1 c sugar
1 c water
1/2 sm evenly-shaped watermelon
1/4 c brandy
1 cn (12 oz) lemon-lime soda
1 ice cubes
1 t pine nuts, Shelled

In a saucepan, bring sugar and water to a boil; cool. Scoop watermelon with a melon baller; discard seeds. Pour sugar syrup over watermelon balls. Scoop remaining watermelon; squeeze in a clean cloth to extract juice. Combine watermelon balls, watermelon juice, and brandy; chill. Cut the upper edge of the watermelon shell in a saw-tooth design and use as a punch bowl. Just before serving, add watermelon mixture, soda, and ice cubes to watermelon shell. Sprinkle with nuts. Makes 10 to 12 servings.
What Hit Me Punch

Yield 1 Servings

1. Put 1 12oz can each of orange juice, lemonade, pineapple juice w/ 16 oz can of limeade in large punch bowl.

Add 1 bottle of Everclear (or for those lightweights, vodka can be used).

3. Add enough ice to fill punchbowl, garnish with sliced oranges and mint leaves and serve.
Whisky Punch

Yield 1 Servings

3 lemons
1/2 lb sugar
2 pt water, Boiling
1 bottle scotch whisky

Peel the lemons finely and squeeze out the juice, then add peel and juice to the sugar in a large jug or bowl. Pour the boiling water over the lemons and sugar and leave until cold.

Strain into a large bowl and add the bottle of Scotch whisky, stirring well. Chill for at least an hour before serving.
White Grape~ Tangerine~ & Asti-Spumante Punch

Yield 12 Servings

48 oz white grape juice  
   -unsweetened  
6 oz tangerine juice concentrate  
1 c club soda,chilled  
1/4 c lemon juice  
1/4 c brandy  
1 champagne,domestic,chilled  
1 orange slice,thin

In a punch bowl, whisk together the grape juice, tangerine concentrate, club soda, lemon juice, and brandy; cover and chill the mixture until cold. Add the champagne just before serving in punch glasses.
White House Pink Fruit Punch

Yield 16 Servings

1 qt orange juice
2 c pineapple juice
1 1/2 qt cranberry juice
1 qt ginger ale
1 block ice

In a large punch bowl, mix together fruit juices; chill. Just before serving, add ginger ale and stir. Add ice. (Ice cubes make punch difficult to serve; use larger blocks of ice instead.) Ladle punch into pretty punch glasses, and garnish with orange slices, if desired.

Yield 12 to 16 servings
White Sangria Punch (Nonalcoholic)

Yield 12 Servings

4 c white grape juice
1 c pink grapefruit juice
1 T lime juice
1 club soda, bottle, 750 ml - chilled
1 pink grapefruit, Slices

In large pitcher, combine grape, grapefruit and lime juices; refrigerate. Just before serving, add soda water and grapefruit slices. MAKES 12 SERVINGS
White Wine Punch

Yield 12 Servings

1 sm honeydew melon
1 lb watermelon
1 sm cantaloupe
20 oz dry white table wine
20 oz sweet Riesling wine
32 oz Moscato d'Asti wine
12 red grapes, sliced in half

Using 3 different sizes of melon ballers, measuring from 1/3- to 7/8-inch in diameter, scoop the melons into balls. Place the melon balls onto a baking pan, taking care to see that they don't touch one another. Freeze until solid, 2 to 3 hours or overnight.

Mix the wines in a punch bowl. Add the grape halves and frozen melon balls, and serve.

This recipe yields 12 servings.
Yellow Fruit Punch

Yield 96 Servings

1 cn (12-oz) orange juice, Frozen
1 cn (46-oz) orange-grapefruit juice
1 cn (large) pineapple juice
1 maraschino cherries
1 pineapple, Crushed
3 qt ginger ale
1 bottle lemon juice
1 cn (46-oz) orange juice
1 lemon
1 orange
1 mint leaves

Mix juices and ginger ale together. Slice lemon and orange in slices and put the slices, cherries, crushed pineapple and mint leaves in. Makes 96 4-oz servings.

"No Punch" Champagne

Yield 1 Servings

25 3/8 oz alcohol-free white wine - chilled
32 oz ginger ale, chilled
1 lemon, scored and thinly -- sliced, for garnish
1 lime, scored and thinly -- sliced, for garnish

Pour wine and ginger ale into 2-quart pitcher; mix well. Pour into glasses; garnish with fruit slices, if desired. Serve immediately. Yield seven (1-Cup) servings.
"Sting-Like-A-Bee" Punch

Yield 20 Servings

46 oz Apricot Nectar
46 oz Pineapple Juice
6 oz Concentrated Orange,Frozen
- Juice
2 l Ginger Ale

Combine first three ingredients, then add ginger ale. Gently add as much chipped ice as container will allow.
1, 2, 3, Punch

Yield 1 Servings

26 oz rye --
2 bottles sherry
3 bottles ginger ale
2 whole oranges --, Sliced

Pour 2 bottles of the ginger ale into a bundt pan and add some of the orange slices. Freeze and use as ice ring as it doesn't dilute the punch when it melts. Punch does become smoother as the ring melts. Put orange slices in the punch bowl and add other ingredients. (You may wish to have one more bottle of ginger ale to make the ice ring.)
4-Fruit Wedding Punch

Yield 1 Servings

2 parts orange juice
2 parts lemonade
1 part pineapple juice
1 part grapefruit juice
-(optional, but gives a nice

ONE BATCH ACCORDING TO MOM ======
2 qt lemonade from a mix
-prepared
1 cn (12-oz) orange juice, Frozen
-reconstituted
1/2 tall can pineapple, Frozen
-juice, reconstituted
1/2 tall can grapefruit juice
-reconstituted (optional)

This recipe contains no carbonation and no ice cream. I have not tried it spiked, but you could probably add rum to it). This is our family's punch recipe—we serve it for all special occasions.

Prepare lemonade. Reconstitute orange juice, pineapple juice, and grapefruit juice, according to package directions, and in separate containers. Add lemonade to punch bowl. Add all of the orange juice,
½ (up to 3/4) of the pineapple juice, and 1/2 of the grapefruit juice.

Slice thin orange wheels and float on top for a festive look. Cherries would also look nice.

7-Up Punch

Yield 1 Servings

1 cn 46-oz pineapple juice
1 juice of 2 lemons
2 c orange juice
1 mint leaves
6 c water
4 c sugar
5 bananas, mashed
1 7-up to stretch it
1 pk strawberries, Frozen

Mix sugar and water. Chill. Add fruit juices. Add bananas right away.

(That is, don't let the mashed bananas sit.) Freeze. When ready to serve, break up the frozen base into pieces. Add strawberries and enough 7-Up to stretch.
Alkoholfreier Planter’s Punch

1  2 cl grenadinesirup
1  2 cl zitronensaft
1  6 cl ananassaft ungesuesst
1  6 cl orangensaft
1  6 cl maracujanektar

Alle Zutaten mit Eis im Shaker schuetteln (oder in einem Glas gut verruehren) und auf Eis in ein grosses Glas giessen.
Aloha Fruit Punch

Yield 10 Servings

3/4 c water
  2 t ginger root, chopped
  2 c guava juice
  1 1/2 T lemon juice
  1 1/2 c pineapple, finely chopped
  1 c sugar

Amber Cider Punch

Yield 5 Servings

1/2 c sugar
1/2 t cinnamon
1/2 t allspice
1/2 t nutmeg
2 c apple cider or
6 oz apple juice concentrate, Frozen
1 and mixed with , Thawed
1 water (to equal 2 cups)
6 oz orange juice concentrate, Frozen
2 c ginger ale
1 garnish=
1 orange wedges (or), Slices
1 (whole) cloves

Mix sugar and spices. Stir in cider and heat until sugar dissolves. Add frozen concentrate and stir until melted. Chill. To serve, add ginger ale and serve over ice in glasses with small orange wedges or with orange slices studded with whole cloves in a punch bowl. Makes 5 cups.
Amelia Island Punch

Yield 8 Servings

1 tub crystal light lemonade
   -or pink lemonade
   -- flavor low calorie
   -- soft drink mix
2 c cold water
1 cn chilled pineapple juice,(46 oz)
   ice,Crushed

Place drink mix in punch bowl. Add water; stir to dissolve. Stir in juice. Refrigerate. Serve over crushed ice.

8 servings/Serving size 1 cup
Angelfrost Punch

Yield 14 Servings

2 cn pink lemonade, frozen
   - concentrate 6
2 pk strawberries 10 oz, Frozen
   - each
2 c water
1 qt vanilla ice cream
2 bottles lemon-lime soda
   - chilled
   about 2 cups) 7 oz each

Take 1/2 of all ingredients, except soda, and blend in blender until smooth. Pour into punch bowl. Repeat with other half. Refrigerate until serving time. Just before serving, gently pour soda over other ingredients. Stir to mix. Makes 14 5-oz. servings.
Annie's Rosemary Fruit Punch

Yield 1 Servings

1 cn pineapple juice,(46 oz.)
5 sprigs fresh rosemary, {1 T. -}, Dried
1/2 c sugar
1 1/2 c lemon juice
2 c water
1 pn salt
1 qt ginger ale
   Lemon and mint, Slices -leaves, for garnish

Heat 1 cup pineapple juice in small pan until boiling. Add rosemary and steep 8-10 minutes. Dissolve sugar and pinch of salt in hot juice. Then strain into pitcher containing remaining pineapple juice, lemon juice and water. Chill before serving and adding ginger ale and garnishes.
Apple Orchard Punch

Yield 1 Servings

32 oz apple juice, chilled
12 oz cranberry cocktail, frozen
   -concentr, thawed
1 c orange juice
6 c ginger ale (or champagne)
   -chilled
1 apple, do not core

In large punch bowl, combine apple juice, cranberry cocktail and orange juice. Stir to dissolve. Slowly add ginger ale or champagne. Vertically, thinly slice apple to form whole apple slices. Float apple slices on top of punch.
Apple Slush Punch

Yield 20 Servings

2 c  apple juice, or cider
1 c  sugar
2 c  applesauce
6 T  orange juice, Frozen
    -concentrate, thawed; undilu
2 T  lemon juice
1/4 c  grenadine syrup
5 c  lemon-lime soda

1. In 3-quart saucepan, heat together apple juice and sugar until dissolved, stirring occasionally. Remove from heat and stir in remaining ingredients except lemon-lime soda. Cool completely. Place in covered container and freeze until firm, about 6 hours.

2. To serve, thaw slush at room temperature about 10 minutes. Portion into punch cups or bowl and fill with lemon-lime soda. Garnish with strawberry, if desired.

Yield 20 servings.
Apricot Punch

Yield 4 Servings

12 oz lemonade (frozen)
12 oz orange juice (frozen)
1 (46 oz.) can apricot nectar
1 2 liter bottle of 7 up or -slice
1/3 bottle apricot brandy

Blend all the above ingredients in a punch bowl. Mix well.

NOTE All ingredients may be done in advance, except for the carbonated 7 up. Add just before serving.
Apricot Mist Punch

Yield 1 Servings

1 cn 46oz apricot nector
1 cn pineapple juice
3 6oz.cans limeade,Frozen
   -concentrate
3 bottles ginger ale,28oz
   -each

Combine Apricot nector, pineapple juice, and concentrate in punch bowl. Stir in ginger ale. Add ice ring with lime slices etc. NOTES
For adults add Rum
Artillery Punch

Yield 25 Servings

1 qt strong black tea
1 qt rye whiskey
1 bottle red wine (26oz)
1 pt jamaica rum
1/2 pt brandy
1 jigger benedictine
1 pt orange juice
1/2 pt lemon juice

Combine all the ingredients in a large punch bowl with a block of ice. If found too dry, sugar syrup may be added. Decorate with twists of lemon peel. Makes 25-30 cups.
Artillerymen’s Punch

Yield 1 Servings

1 qt 86-proof bourbon
9 oz light rum
4 oz dark jamaican rum
6 oz apricot flavored brandy
12 oz lemon juice
24 oz orange juice
1 qt strong black tea
1/4 c sugar

Pour all ingredients over a large block of ice in punch bowl. Stir well to dissolve sugar. Let mixture ripen one hour in refrigerator before serving.
Atlanta Coffee Ice Cream Punch

Yield 20 Servings

1 ga strong coffee, cooled
1 qt milk
1 c sugar
1/2 ga chocolate ice cream
1 pt heavy cream
3 t vanilla extract
3 T sugar
semisweet chocolate, grated

This is a perfect punch of a party during hot weather
Mix coffee, milk, and one cup sugar the day before the
party. Refrigerate. At party time, place ice cream in a
pretty punch bowl and pour coffee mixture over. Whip cream
and flavor with vanilla and 3 tablespoons sugar. Float this
mixture on top of punch. Sprinkle grated chocolate over
all. The chocolate may be grated the day before, wrapped
in plastic wrap and refrigerated.
Aunt Cindy’s Punch

Yield 1 Servings

4 c cranberry juice cocktail
4 c pineapple juice
1/2 c sugar
1 t almond extract
2 qt ginger ale,cold

Mix all but the ginger ale and chill. Add ginger ale just before serving.
Aunt Louise's Wassail Punch

Yield 4 Servings

1 ga apple cider
1 qt orange juice
1 qt pineapple juice, unsweetened
1 c lemon juice, fresh
1 c sugar
24 whole cloves
4 sticks cinnamon

Don't boil; let simmer until hot. Makes 1 1/2 gallons.
Autumn Apple Punch

Yield 12 Servings

1 1/2 qt apple juice
2 cinnamon sticks
8 whole cloves
1 1/3 c pineapple juice
1/2 c lemon juice
2 pt orange juice
28 oz ginger ale

Place apple juice in a NON-aluminum kettle; tie spices in cheesecloth, add to kettle, and simmer uncovered 15 minutes; discard spice bag. Mix spiced juice with remaining fruit juices. To serve, place a large block of ice in a large punch bowl, add fruit juice and ginger ale.
Autumn Punch

Yield 7 Servings

1 1/2 c honey
3/4 c lemon juice
6 whole cardamom seeds
3 3-inch sticks cinnamon
1 t whole allspice
2 t whole cloves
1 1/2 qt cranberry juice
5 c apple cider
5 c apricot nectar
3 qt ginger ale
1 ice, Crushed

Combine first 6 ingredients in a saucepan; bring to a boil, reduce heat, and simmer 10 minutes. Strain and discard spices. Chill. Combine chilled mixture with remaining juices and ginger ale. Serve over crushed ice. Yield 7-1/2 quarts.
Aztec Punch

Yield 20 Servings

2 qt tequila
2 1/2 qt grapefruit juice
1 qt dark tea
1 1/2 c lemon juice
1/2 c sugar
2 t cinnamon

When making strong tea for punch, it is better to use more tea bags than to let the tea steep longer. When tea steeps for a long time, it acquires a tannic acidity that may conflict with the other ingredients. Mix all the ingredients together. Serve over ice.
Banana Punch

Yield 3 Servings

6 bananas
2 c lemonade, Frozen
6 3/4 c water
16 oz can of orange juice, Frozen
1/2 c honey
2 qt ginger ale

In a blender, slice bananas. Add lemonade and mix for 20 seconds. Pour into a large bowl. Stir in water, orange juice and honey. Pour into containers (Cool Whip bowls work great), then freeze. Place frozen mix in punch bowl, pour ginger ale over and serve. Randy Rigg
Banana-Orange-Pineapple Punch

Yield 1 Servings

6 c  water
3 c  granulated sugar
2  12 oz. cans orange, Frozen
    -juice, concentrate
1 cn pineapple juice,(46 oz.)
7  ripe bananas,(7 to 8)

Dissolve sugar in water. Set aside. In a blender, combine one banana, some orange juice concentrate, and sugar-water mixture. Blend until smooth and transfer into a very large mixing bowl or large pot. Repeat this step until all the bananas, orange juice concentrate, and sugar-water mixture are blended. Add the pineapple juice to the banana-orange mixture. Stir until blended. At this point, you may freeze or refrigerate until ready to serve.

When ready to serve, add equal amount of 7-Up to the banana-orange-pineapple mixture (5050 ratio). This is very attractive in a punch bowl because there is a layer of foam on the top. Pureed strawberries or other pureed fresh fruits may be added to this punch.
Becky's Wedding Punch

Yield 1 Servings

2 cn (12-oz) pink (or, Frozen
-yellow) lemonade concentrate
1 cn (12-oz) limeade, Frozen
-concentrate
1 cn (46-oz) pineapple juice
3 lemonade cans cold water
1 bottle (2-liter) 7-up (or
-your favorite)

Mix it all together, add some pretty ice rings, mint leaves, etc. for
decoration. Makes about 6 quarts.
Bernice’s Holiday Punch

Yield 1 Servings

2 cn (46 oz) florida fruit punch
1 cn (46 oz) pineapple juice
1 cn (large) orange juice,Frozen
    -concent,rate
1 cn (large) lemonade,Frozen
1 bottle cranberry juice
3 bottles ginger ale
Berry Colada Punch

Yield 12 Servings

1 cn 15-oz. cream of coconut
1 pk frozen strawberries, thawed
3 c pineapple juice, chilled
3 c club soda, chilled
1 c rum, optional

Process strawberries and cream of coconut in a blender until smooth; pour into a pitcher or large bowl. Stir in pineapple juice, club soda and, if desired, rum. Serve over crushed ice. Yield 2 1/2 quarts.
Billy Clude Punch

Yield 1 Servings

1/2 ga tropicana strawberry, banana
1 orange juice
1/2 c lime juice
16 oz coco lopez
1 pt dark rum
2 l mountain dew -- (or 7-up)
1 c strawberries -- hulled
1 whole orange -- cut into
1 wedges
1 whole lime -- cut into
1 wedges

Combine all the liquids and stir 'em up real good then pour into a punch bowl or other suitable container filled with crushed ice. Spread the fruit all over the top. Ah there's no place like home when you're this far away.
Brandy Milk Punch

Yield 1 Servings

2 t sugar, confectioners
1 T creme de cacao, white
3/4 c whipping cream
1 1/2 oz brandy
1/2 c ice, crushed
1 ds nutmeg

Place sugar, creme de cocoa, cream and brandy in a cocktail shaker with crushed ice (regular cubes are fine, too). Shake briefly (longer if using cubes) and strain into an old fashioned glass. Garnish with nutmeg.
Bridal Fruit Punch (Non-Alcoholic)

Yield 20 Servings

4 c tropical fruit juice (or
   -pink)
   - lemonade
1 cn strawberry juice, Frozen
   - concentrate, (280 ml)
3 c ginger ale
2 c soda water

In punch bowl, mix together fruit juice and juice concentrate. Pour ginger ale and soda water down side of bowl to avoid loss of carbonation. Serve over ice.

Makes about 10 cups or about 20 servings. Notes* Garnish the punch bowl with ice cubes and sprigs of fresh mint; for a fancier touch, use a ring mould to make a fruited ice ring.
Bridal Sweet Punch

Yield 48 Servings

10 tea bags
3 c sugar
3 c orange juice
3 c pineapple juice, unsweetened
1 c lemon juice, fresh, strained
2 qt ginger ale

GARNISH
1 mint leaves

This punch can be made in advance in large quantities.

Bring the water to a boil, add the tea bags and steep for 5 minutes. Remove the tea bags, add the sugar, mix and chill for at least 3 hours. Place the chilled tea in a punch bowl, add the juices, and stir. Just before serving, add the ginger ale and stir. Add some ice cubes and garnish with mint leaves.
Brides Lunch Punch

Yield 172 Servings

6 boxes lemon gelatin powder
-3 oz. each
6 c hot water
12 qt water
24 qt pineapple juice
3 qt lemon juice
12 qt ginger ale
12 c sugar

Melt lemon jello in hot water.

Mix all ingredients except ginger ale and chill. Add ginger ale before serving.
Brown Cow Punch

Yield 1 Servings

2 qt chocolate milk
1/4 t almond extract
1/2 ga coffee ice cream

In a punch bowl, combine milk and extract. Add ice cream by scoopfuls and allow to float on top of punch. Or scoop ice cream into glasses; combine milk and extract, then pour over ice cream. Yield 3 quarts. Editor's note: If coffee ice cream is unavailable, dissolve 2 teaspoons instant coffee granules in 2 teaspoons hot water and stir into vanilla ice cream.
Bubbling Jade Punch

Yield 1 Servings

2 pk Lime Gelatin,(3 oz. each)
2 c Water,Boiling
4 c Cold Water
12 oz Lemonade Concentrate,Frozen
- and undiluted, Thawed
2 c Pineapple Juice
2 l Ginger Ale

Dissolve gelatin in boiling water; stir in cold water, lemonade concentrate, and pineapple juice; chill well. Don't chill too long or it solidifies!! Add ginger ale before serving.
Canadian Punch

Yield 20 Servings

10 oz lemon juice
2 oz lime juice
2 1/2 oz grenadine
12 t sugar
6 oz welches grape juice, pink if possible
1 qt canadian whiskey
6 oz rum
2 qt sparkling water
1 qt cranberry juice

Combine all ingredients in a large punch bowl. Add ice and decorate with orange slices, cherries, etc. Serves 20. Perfect for holiday parties.
Caribbean Guava Punch

Yield 20 Servings

2 qt jamaican rum
1 1/2 c key lime juice
2 1/2 lb sugar (or less)
2 qt strong tea
1 qt sherry (sweet)
2 qt water
1 lb guava jelly
1/2 pt brandy
3 qt gingerale

Mix all ingredients in a very large punchbowl except the gingerale. Add gingerale just before serving time. Add ice cubes to suit.

Makes about 20 servings.
Champagne Fruit Punch

Yield 20 Servings

1 fifth sauterne, chilled
1 fifth champagne, chilled
2 c stemmed, washed
1 strawberries
2 qt grapefruit soda (wink or -squirt), chilled

Combine sauterne, champagne & soda in punch bowl. Drop in strawberries.
Makes 18-20 servings.
Champagne Punch

Yield 20 Servings

1 cn (12-oz.) lemonade, Frozen
   - concentrate, undiluted
1 cn (12-oz.) orange juice, Frozen
   - concentrate, undiluted
2 c white grape juice
2 l white soda
2 bottles champagne
   -(recommend dry white vari
1 cn (large) pineapple juice
   - frozen into a mold
6 lemon slices, (optional)
6 orange slices, (optional)

Use a bundt cake pan to freeze your pineapple juice into the shape of a festive wreath to float in your punch bowl. Or, if you don’t happen to have a bundt cake pan handy, you may want to add a half-cherry to each compartment of an ice cube tray to freeze your pineapple juice.

Mix lemonade, orange juice, white grape juice, white soda, and champagne in punch bowl. Add frozen pineapple ring to chill 15 minutes prior to serving. Garnish with lemon and orange slices, if desired.
Chatham Artillery Punch

Yield 1 Servings

1 1/2 ga catawba wine
1 1/2 qt rye whisky
1/2 ga st. croix rum
1/2 pt benedictine
1 qt brandy
1 1/2 ga strong tea
2 1/2 pk brown sugar
1 1/2 dozen oranges, juiced
1 1/2 dozen lemon, juiced
Cheery Cherry Punch

Yield 60 Servings

3 pk cherry-flavored gelatin, 3 oz - each
2 to 3 c sugar
6 c water, Boiling
46 oz can unsweetened pineapple juice
12 oz can orange juice, Frozen concentrate, thaw
12 oz lemonade concentrate, Frozen thaw
1 gal cold water
2 bottles ginger ale, 2 liters - each

Dissolve gelatin and sugar in boiling water. Add pineapple juice, concentrates and cold water; mix well. Freeze, Just before serving, add ginger ale and mix well.
Cherry Tea Punch

Yield 10 Servings

1 c cherries
1/2 c sugar
2 c water
2 c tea
1 c orange juice
1 c pineapple juice
1 qt ginger ale

Pit the cherries and place in a blender; pure and set aside. Combine the sugar and water; boil for five minutes, then cool. Add the pured cherries, tea, orange juice and pineapple juice; chill. Just before serving, pour into a punch bowl and add the ginger ale. Float a fruited ice ring on top.

Fruited Ice Ring  Arrange whole cherries and orange slices in the bottom of a ring mold. Pour in just enough water to cover the fruit. Freeze until firm. Add cold water to fill the mold. Freeze again until firm.
Chocolate Punch

Yield 12 Servings

4 1-oz sq semisweet chocolate
1/2 c sugar
2 c hot water
2 qt milk
1 1/2 t vanilla extract
1 qt vanilla ice cream
1 qt club soda
1/2 pt heavy cream, whipped
1 cinnamon, Ground

Recipe by Spoonbread & Strawberry Wine - ISBN 0-385-47270-6 In a large saucepan combine the chocolate and sugar with the hot water. Bring to a boil, stirring for 2 mins. Add milk, and continue heating. When hot, beat in vanilla with a rotary egg beater or whisk. Remove from heat. Chill, then pour into a punch bowl over ice cream. For sparkle, add club soda. Top with whipped cream and dust with cinnamon. Yield 12 servings.
Christmas Cherry Berry Punch

Yield 1 Servings

1 red maraschino cherries
   -well, Drained
1 green maraschino cherries
   -well, Drained
1 pk cherry gelatin, 3 oz
1 c water, boiling
1 cn lemonade concentrate, Frozen
   -6 oz
4 c cranberry juice cocktail
3 c water
1 bottle ginger ale, 1 liter
   -chilled

At least 1 day before serving, arrange red and green cherries in clusters in a ring mold that fits into your punch bowl.
Add water to just cover cherries.
Freeze for about hours or till firm.
Add more water to fill ring.
Freeze.

(If you don't have a punch bowl, freeze cherries in ice cube trays to float in a pitcher or individual glasses or cups.)
In a large heatproof pitcher or bowl, dissolve gelatin in boiling water. Add the lemonade concentrate, stirring to melt. Add the cranberry juice and 3 cups water. Cover and chill. Remove ice ring from mold by running warm water over it. Place in punch bowl, cherry side up. Pour punch mixture over ice. Slowly pour in ginger ale. Makes about 13 cups.

Christmas Cranberry Punch

Yield 16 Servings

4 c  cranberry juice cocktail
2 c  orange juice
12 oz sugar-free lemon-lime pop
1  whole cranberries

Combine the cranberry and orange juices in a punch bowl. Pour the carbonated beverage down the sides of the bowl. Float whole cranberries on the top.
Christmas Party Punch

Yield 50 Servings

1 cn (12-oz) orange juice, Frozen
  - concentrate
1 cn (6-oz) lemonade, Frozen
  - concentrate
1 cn (18-oz) pineapple juice
6 c water
6 pt cranberry juice cocktail

Add water to frozen concentrates as directed on cans. Mix all ingredients well. Serve in punch bowl over ice. Yield 50 servings.
Christmas Rum Punch

Yield 1 Servings

1 measure of fresh lime juice
2 measures of grenadine
3 measures of dark rum
4 measures of soda water
1 ds angostura bitters
1 nutmeg, Freshly Grated
1 ice

Fill the glass with ice and add a dash of the bitters.

Fill with the rest of the ingredients and then grate a little nutmeg on top.
Christmas Snow Punch

Yield 6-8 Servings

1 cn (46 ounces) hi-c hula punch
- thoroughly chilled
2 pt vanilla ice cream, softened
2 c sprite, chilled

In punch bowl, combine Hi-C Hula Punch, Sprite and ice cream. Stir until well blended and chill. Makes 32 servings.
Cider And Brandy Punch

Yield 1 Servings

1 lemon and 1 orange, zest of
1 1/2 pt dry strong cider
2 oz soft brown sugar
2 cinnamon sticks
4 cloves
2 blades of mace, dried
1 1 inch slice root ginger - peeled
1 t nutmeg, grated
3 T brandy
2 apples, cored and sliced

Put the lemon and orange zest, cider, sugar and spices into a deep-sided pan and warm through for about 10 minutes. Add the brandy and reheat gently. Serve with sliced fresh apples.
Cider Fruit Punch A La Normande

Yield 18 Servings

2 qt sparkling cider
1 pt carbonated water
1/2 c benedictine
1/2 c applejack
1 dozen thinly, Sliced
1 orange slices, halved
1 c hulled, washed fresh
1 small strawberries
1/3 c red maraschino, Chopped
1 cherries
1 lg chunk of ice

Have all the ingredients well chilled in advance. Combine cider and carbonated water in a large mixing bowl; add ice, and pour over ice Benedictine and applejack. Whirl the ice chunk till mixture is well chilled; discard the ice and add orange slices, strawberries, and cherries. Serve in Chilled punch glasses.
Cider Punch

Yield 36 Servings

1 l cider
3 T brandy
200 ml lemonade
500 ml apple juice
4 cinnamon sticks
1 orange
10 cloves
2 T brown sugar
1 lemon, sliced
1 apple, cut into segments

In a large pan, slowly heat the liquids. Do not allow to boil. Add the cinnamon sticks. Pierce the orange with the cloves and cut the orange in half. Add the orange, sugar, lemon slices and apple to the punch. Simmer for 40 minutes before serving.
Cinnamon Candy Punch

Yield 5 Servings

1 c  water
1/2 c  sugar
6 T  cinnamon decorator candies
92 oz unsweetened pineapple juice
   - (2 cans) chilled
8 c  raspberry-flavored ginger ale,chilled
1    fresh mint sprigs
   -(optional)
1    pineapple cubes,(optional)

Combine first 3 ingredients in a small saucepan; bring to a boil. Reduce heat, and simmer, uncovered, 5 minutes or until candies melt, stirring occasionally. Cool completely.

Combine cinnamon mixture and juice in a large punch bowl; stir well. Add ginger ale; stir gently. Yield 5-1/2 quarts (serving size 1 cup).
Cinnamon Tea Punch

Yield 4 Servings

1 c apple juice
1 c apricot nectar
2 cinnamon sticks
2 c cinnamon-flavored herb tea
1 ground cinnamon, For Garnish
-(opt)

Combine the juice, nectar, and cinnamon sticks in a saucepan and simmer over low heat for 1-2 min, stirring occasionally. Add the tea and stir to mix all the ingredients together. Remove the cinnamon sticks and pour the mixture into 4 mugs; sprinkle with ground cinnamon, if desired.
Citrus Champagne Punch

Yield 1 Servings

6 lemons
3 oranges
3 bottles sauternes, 375 ml - each
1 1/2 c creme de cassis, chilled
3/4 c pineapple juice, chilled
2 c strawberries, halved
1 c blueberries, optional

Cut lemons and oranges crosswise in half. Squeeze juice into bowl or large glass measuring cup and pour into 20-24 cup punch bowl. Add Champagne, Sauternes, cassis, and pineapple juice to punch bowl; stir to combine.

Add strawberries and blueberries if desired to punch.
Citrus Fruit Punch

Yield 1 Servings

1 cn orange juice,Frozen
   -concentrate,thawed (12 oz.
1 cn lemonade concentrate,Frozen
   - (12 oz.),Thawed
1 cn limeade concentrate,Frozen
   -thawed (12 oz.)
4 c cold water
1 l ginger ale,chilled
   orange,lemon or lime slices
   - for garnish

In punch bowl or 2 1/2 quart pitcher, combine concentrates and water;
mix well. Stir in ginger ale; serve immediately. Garnish with fruit
slices, if desired.
Yield twelve (1-cup) servings.
Citrus Mint Punch

Yield 3 Servings

1 c fresh mint leaves, Packed
1 peel of 1 orange, Grated
1 peel of 1 lemon, Grated
3 c water, Boiling
12 oz can lemonade, Frozen
   --concentrate, thawed
12 oz can orange juice, Frozen
   --concentrate, thawed
1 1/2 qt cold water
1 additional mint leaves (opt.)

Place mint leaves and peels in a heat-resistant pitcher or bowl; add boiling water. Let steep 1 hour; strain. Add concentrates and water; stir well. Chill. Serve over ice; garnish with mint if desired.
Citrus Punch

Yield 44 Servings

1 1/2 c sugar
3 c water
1 T tea, Instant
1 1/2 c lime juice
2 cn (46-oz) blended grapefruit
- and orange juice
1 ice cubes
4 c ginger ale

Combine sugar and water in saucepan; place over low heat and stir until sugar is dissolved. Add to instant tea. Add juices; chill. Pour into punch bowl; add ice cubes; stir until ice is partially melted. Just before serving, add ginger ale. Garnish with lime slices and maraschino cherries.

Yield 44 (1/2-cup) servings.
Citrus Sparkler Punch

Yield 2 Servings

8 oz bottle lime juice
8 oz bottle lemon juice
2 liters club soda
2 (46 oz) cans unsweetened pineapple juice
1 qt orange juice
2 liters ginger ale
2 lemons
2 oranges
2 c sugar (can use less)

This will fill two punch bowls. Mix first five ingredients together. This can be done ahead of time. When ready pour half of the mixture into a punch bowl. Add one liter of ginger ale and one liter club soda. Add slices of fresh lemon and orange for decoration.

* if desired, a mold of the mixture can be frozen the night before to keep the punch cold while not diluting it.
Citrus Tea Punch With Fresh Mint

Yield 10 Servings

10 c water, Boiling
6 tea bags
6 whole cloves
   Zest of 1 lemon, removed in strips
   Zest of 1 orange, removed in strips
2/3 c sugar
1 cn lemonade - (12 oz), Frozen - thawed
2 T mint leaves
10 mint sprigs

Pour boiling water over tea bags, cloves, lemon zest and orange zest.

Cover. Let steep 5 minutes.

Use tongs to transfer tea bags to plate (when cool enough to handle, squeeze tea bags over pot to release all tea); stir in sugar until dissolved. Stir in lemonade. Chill several hours or up to 2 days.

One hour before serving, stir in mint leaves and refrigerate. Strain tea. Put ice cubes in chilled stemmed glasses. Pour in tea; garnish with
Clarence Moody's Holiday Punch

Yield 40 Servings

3 pieces ginger
1 stick (3) cinnamon
8 whole cloves (up to)
4 cardamon seeds
6 lemons
6 sm oranges
1 ga apple cider
1 qt pineapple juice
1/2 t salt

Tie spices in cheesecloth. Peel and cut lemons & oranges into thin slices and add to cider and juice. To this, add spice bag and bring to a low simmering boil. Stir as it simmers for 15 minutes then add salt and stir vigorously. Serve hot.
Claret Punch

Yield 1 Servings

2/3 c  sugar  
1 qt water  
1 pt claret  
2     lemons, juice of  
1     ice, Cracked  
2     sprigs mint  
1     orange  
1     a few fresh strawberries, if  
      - in season

Dissolve the sugar in the water; add claret, lemon juice, ice, and mint, crushing the latter slightly to extract its fragrance. Slice the orange thinly and add with the strawberries at the time of serving.
Coca-Cola Punch

Yield 25 Servings

12 lemons, juiced
3 c sugar
5 pt water
6 king size coca-colas

Combine lemon juice, sugar and water. Let stand overnight in refrigerator. When ready to serve add Coca-Colas and ice. Good punch for children.

Yield 25 punch cup servings.
Coconut Rum Punch

Yield 1 Servings

This is a version of an old recipe from Barbados. You can use light or dark rum. One of the ingredients is simple syrup which is made by dissolving 4 parts (any measure) sugar in 3 parts of water. If you can't find a fresh young coconut, the chilled drinks cabinet in many Asian food stores contains young coconut juice, which has been frozen in plastic packs.

Put into a cocktail shaker or mixing bowl 30 ml lime juice, 60 ml simple syrup, 90 ml rum. 120 ml young coconut- nut juice. Shake or stir with ice cubes and strain into a tall glass. Garnish with a lime leaf.

Serves 1
Coffee Chocolate Punch

Yield 1 Servings

1/2 c coffee, Instant
2 c hot water
1 c sugar
1 ga milk
1/2 ga chocolate ice cream
1/2 ga vanilla ice cream

In saucepan combine coffee, water and sugar. Bring to boil over med. Heat, stirring frequently. Remove from heat; cool and Pour into punch bowl; stir in milk. Add ice creams; stir until smooth. Serves 50
Coffee Eggnog Punch

Yield 1 Servings

64 oz eggnog, chilled
1/4 c light brown sugar, packed
1 T coffee, Instant
1/4 t cinnamon
1/2 c kahlua
1/2 c bourbon -or- brandy
1 c whipping cream
1/4 c powdered sugar
1 t vanilla

In large mixer bowl, combine eggnog, brown sugar, coffee and cinnamon; beat on low speed until sugar and coffee are dissolved. Stir in Kahlua and bourbon; chill. In small mixer bowl, beat cream with powdered sugar and vanilla until stiff. Pour eggnog mixture into punch bowl; top with whipped cream. Refrigerate leftovers.
Coffee Mocha Punch

Yield 10 Servings

1 stephen ceideburg
4 c strong coffee, chilled
1 qt chocolate ice cream
1 qt vanilla ice cream
1 c whipping cream, well-chilled
1/4 t salt
1/2 c granulated sugar
1/4 t almond extract
1/2 t vanilla
1/2 t nutmeg, Ground
1/4 t ground cinnamon, optional

Pour chilled coffee into a punch bowl. Add walnut-sized chunks of ice cream.


Makes 10 servings
Coffee Pot Punch

Yield 12 Servings

1 1/2 qt cranberry juice
2 qt apple juice
1/2 c brown sugar, firmly packed
1/2 t salt
4 cinnamon sticks
1 1/2 t cloves, Ground

Pour juices into a 30 cup percolator. Place sugar and spices in the basket. Place basket in the pot and perk. Serve hot in mugs. Serves 12 with enough for seconds.
Coffee Punch

Yield 1 Servings

1 half gal. vanilla ice cream
1 pot of coffee
1 chocolate syrup,(enough to
- cover the top

Put the ice cream in a punch bowl, pour chocolate syrup over the top
and add the pot of coffee (hot). You can add Baileys or a coffee liqueur.
Coffee Vanilla Punch

Yield 1 Servings

1 qt heavy cream
5   sugar
5   vanilla
2 qt vanilla ice cream
1 ga strong black coffee, well

Whip cream until stiff; beat in sugar and vanilla. Put ice cream and whipped cream in punch bowl. Pour chilled coffee over all. Mix. Serves 50 to 60
Coffee-Kahlua Punch

Yield 18 Servings

8 1/4 c hot strong brewed coffee  
1/3 c sugar  
4 c skim milk  
1 T vanilla extract  
1 1/4 c Kahlua (or other)  
-coffee-flavored liq  
5 c vanilla ice milk, softened  
1 square semisweet chocolate  
-(1-ounce) coarsely

Combine coffee and sugar, stirring until sugar dissolves. Stir in milk and vanilla; cover and chill. Combine chilled coffee mixture and Kahlua in a punch bowl; stir well. Spoon tablespoons of ice milk into coffee mixture; stir until ice milk melts. Sprinkle with chocolate. Yield 4-1/2 quarts (serving size 1 cup).
Cold Kahlua Coffee Punch

Yield 48 Servings

6 oz dry coffee, Instant
1 1/2 c sugar
1 qt water, boiling
1 gal vanilla ice cream
2 c kahlua
2 qt milk
2 qt water, cold

Dissolve coffee and sugar in 1 quart boiling water; stir well and refrigerate. When ready to serve, combine cold coffee mix with the remaining ingredients and pour into a punch bowl. Leave the ice cream in one large chunk. Serve in punch cups.
College Punch

Yield 10 Servings

2 qt pineapple juice
2 qt apple juice
2 qt orange juice
1 qt ginger ale
1 qt orange sherbet
1 strawberry, for garnish

Combine and mix all ingredients in container; serve
Coral Punch

Yield 1 Servings

2 cn Pineapple Juice,(46 oz.
  -each)
2 qt Lemonade
1 1/2 qt Orange Juice
1 qt Cranberry Juice Cocktail
2 c Apple Juice
2 l Ginger Ale
Cowboy Punch

Yield 10 Servings

2 l White Grape Juice
1 l Club Soda
2 l 7-Up

Mix the ingredients. Chill thoroughly. Serve very well chilled. Tastes like Champagne.
Cran-Orange Punch

Yield 8 Servings

1 1/4 c cranberry juice
   -reduced-calorie
6 oz (1) cn orange juice
   -unsweetened concen,Frozen
2 c diet lemon-line soda
1 sugar substitute to equal 1/4 c sugar

Combine cranberry juice, orange concentrate, and sugar substitute in a large bowl; stir well and chill. Add soda to fruit juice mixture just before serving. Serve over crushed ice.
Cranberry Holiday Punch

Yield 1 Servings

2 qt ginger ale
1 qt orange soda
8 oz lemon-lime soda
2 c cranberry juice cocktail

Freeze one quart ginger ale for beverage cubes. When ready to serve, pour cranberry juice, sodas and the remaining 1 qt. ginger ale into punch bowl.

Float beverage cubes in punch. Can garnish with orange slices and mint leaves. Serves 24 punch-size cups.
Cranberry Lemon Punch

Yield 1 Servings

1 pk lemonade drink mix (2-quart-size)
5 c cold water
1 bottle (32 oz) cranberry-juice cock, tail, chilled
3/4 c vodka, optional
1 lemon and orange, Slices -optional
1 ice

In large pitcher, add drink mix then water; stir to dissolve. Add cranberry juice and vodka, if desired. Garnish with lemon and orange slices if desired.
Cranberry Lime Nonalcoholic Punch

Yield 28 Servings

1 cranberry cocktail bottle
2 c limeade concentrate, Frozen
2 c pineapple juice
3 ginger ale bottles, 300 ml
2 soda water bottles, 750 ml
- ice

In punch bowl, combine cranberry cocktail, limeade concentrate, pineapple and ginger ale. Just before serving, add soda water and ice.
Cranberry Orange Punch

Yield 1 Servings

2 bottles (32-ounce) cranberry juice, cocktail, chilled
1 1/2 c REALEMON(r) lemon juice from conc
2/3 c sugar
2 cn (12-ounce) orange soda chilled ice

In large punch bowl, combine cranberry juice, REALEMON(r) brand and sugar; stir until sugar dissolves. Just before serving, add orange soda and ice. Garnish as desired.
Cranberry Orange Tea Punch

Yield 15 Servings

1 1/2 c cranberries
1 lemon, thinly sliced - crosswise
1 1/2 qt cranberry juice
1 1/2 c sugar
2 c apple juice, chilled
1/2 c plus 2 tablespoons freshly squeezed lemon juice chilled
1 c orange juice, chilled
1 c strong orange pekoe tea - chilled
2 c club soda, chilled
1 white rum, to taste
2 sm oranges, thinly sliced - crosswise

1. In a medium ring mold, combine cranberries and lemon slices. Pour enough cranberry juice over them to fill mold, about 2 to 3 cups. Freeze.

2. In a medium pan, combine sugar with 1 1/2 quarts water. Bring to a boil, then turn off heat and let cool completely. Chill.

3. In a punch bowl, combine sugar syrup, apple juice, lemon juice,
orange juice, tea and club soda. Add white rum to taste. Unmold ice ring into punch. To serve, fill tall glasses with ice. Place an orange slice in each glass and ladle punch over it.

Yield about 15 servings.

Cranberry Party Punch

Yield 1 Servings

3 cn (12 oz.) lemonade, Frozen
1 and diluted, Thawed
1 qt cranberry juice cocktail
1 c orange juice, Frozen
1 and undiluted, Thawed
1 bottle of ginger ale (28 oz)
1 orange, thinly sliced

Combine juices and chill. Add ginger ale just before serving. Garnish with orange slices. Yields 1.5 gallons. One of the cans of lemonade concentrate may be diluted and frozen to make an ice ring or cubes.
Cranberry Vodka Punch

Yield 15 Servings

1/2 qt vodka
1 1/2 qt cranberry juice (48 oz.)
3/4 qt orange juice (24 oz.)
3/4 qt pineapple juice (24 oz.)

Mix all ingredients together. If you wish, you can add as much ginger ale as you want. This looks very nice with a frozen ring made with one part cranberry juice, 1/2 part orange juice, and 1/2 part pineapple juice.
Cranberry Zinfandel Punch

Yield 1 Servings

1 64-ounce bottle cranberry-juice cocktail
1 750-milliliter bottle red zinfandel wine, chilled
1/3 c bottled sweetened lime juice
1 1-liter bottle seltzer chilled lime for Slices garnish

In large pitcher or punch bowl (about 5 quarts), mix cranberry-juice cocktail, Zinfandel, and lime juice. Refrigerate until ready to serve. Just before serving, stir in seltzer; garnish with lime slices.
Cranberry-Cider Punch

Yield 32 Servings

2 l  cranberry ginger ale
1    chilled
2 l  apple cider, chilled
3   limes
1 cn (341ml) raspberry, Frozen
1    juice concentrate, optional

Pour ginger ale and cider into punch bowl. Squeeze juice from 2 of the limes and thinly slice the third. Stir juice into punch. Taste and add raspberry concentrate, if you wish. If concentrate is still frozen, you may not need to add ice. Refrigerate until serving time. Float lime slices on surface. Makes 16 cups, enough for 32 punch-glass servings.
Cranberry-Lemon Punch

Yield 1 Servings

1 1/2 qt water
1 c sugar
1 c strong tea
1 6oz. can lemonade, Frozen
1 concentrate, thawed
1 qt cranberry juice cocktail
2 c apple juice
1 c orange juice

Heat water and sugar to boiling, stirring constantly, until sugar is dissolved; cool. Prepare tea, using 2 teaspoons loose tea or 2 tea bags and 1 cup boiling water; cool. Refrigerate all ingredients. Just before serving, mix in large punch bowl.

To make ice ring, arrange thin citrus slices and cranberries in 6 cup ring mold. Pour water into mold to partially cover fruit. Freeze. When frozen, add water to fill mold 3/4 full. Freeze. Unmold and float fruit side up in punch bowl. Makes about 30 servings, 1/2 cup each.
Cranberry-Peach Punch

Yield 4 Servings

2 1/2 c water
2 cinnamon sticks
2 bags peach-flavored tea
1 T lime juice
1 T honey (or), To Taste
2 c cranberry (or lingonberry)
-juice

Bring the water to a boil in a large pan with the cinnamon sticks and tea bags. Remove the pan from the heat and let the tea steep for 10 minutes. Remove the tea bags and cinnamon sticks. Stir in the lime juice, honey and cranberry juice. Transfer the mixture to a pitcher and chill.
Cranberry-Wine Punch

Yield 3 Servings

1 1/2 qt cranberry juice cocktail
   -chilled
4 c burgundy (or other dry red)
   -wine,chilled
2 c unsweetened orange juice
   -chilled
1 orange slices,(optional)

Combine first 3 ingredients in a large bowl; stir well. Yield 3 quarts
Cranberry/Raspberry Punch

Yield 50 Servings

3 1/2 ga raspberry sherbet
2 1/2 qt vanilla ice cream
2 qt cranberry cocktail
2 qt sprite

Soften sherbet and ice cream. Add 1 qt. of juice; mix. Add remaining juice; blend well. Just before serving, add Sprite.
Creamy Pineapple Punch

Yield 1 Servings

1 cn pineapple juice, chilled (46 oz.)
1 1/2 pt vanilla ice cream, softened
1 pt orange sherbet, softened
3 c ginger ale, chilled

In large bowl, combine pineapple juice, ice cream and sherbet; stir until blended. Pour into punch bowl. Add ginger ale. Serve immediately. Yield eighteen (3/4-cup) servings.
Creamy Punch

Yield 6 Servings

1/2 ga vanilla ice cream
1/2 ga rainbow sherbet
1 lg can pineapple juice
2 l sprite (or 7-up)

Mash ice cream and sherbet together in punch bowl. Add pineapple juice and soda.
Creole Coffee Ice Cream Punch

Yield 12 Servings

- 6 eggs
- 1/2 c sugar
- 3 c louisiana coffee w/chicory
- 1/4 c bourbon
- 1/2 pt vanilla ice cream
- 1/2 pt coffee ice cream

1. In large bowl, beat eggs at high speed until slightly thickened.

2. Gradually add sugar, beating until mixture is smooth and very thick.

3. Add coffee and bourbon; mix thoroughly.

4. Pour mixture into punch bowl or large pitcher.

5. Spoon in ice cream; stir well. Allow ice cream to melt slightly to flavor punch, then serve immediately.
Crocked Punch

Yield 12 Servings

3 cn water
5 whole cloves
2 cinnamon sticks
1 t nutmeg, Ground
3/4 t ginger, Ground
1 sm can frozen orange juice
   - concentrate
1 qt apple cider
1 orange, Slices

In a slow cooker heat water and spices on high for 30-60 minutes. Remove cloves and cinnamon sticks. Add orange juice concentrate and apple cider. Heat but do not boil. Garnish with orange slices. Serves 12-15.
Daiquiri Punch

Yield 4 Servings

1/2 c  light corn syrup
2 c  light rum
2 cn (6 oz. each) daiquiri,Frozen - mix,thawed
2 bottles (28oz) each) -carbonated water, chilled
1 ice ring
1 lime,cut into thin slices

Mix corn syrup and rum in punch bowl stirring to blend. Stir in daiquiri mix.

Just before serving add carbonated water then carefully slide in ice ring and add lime. Makes about 25 - 4 ounce servings.
Dees' Vodka Punch

Yield 1 Servings

2 pk (3 oz.) of strawberry jello
2 c water, Boiling
1 cn (46 oz.) orange juice
1 cn (46 oz.) pineapple juice
1 c lemon juice
2 c vodka
1 bottle (33.8 oz) ginger ale
1/2 ga sherbet

DISSOLVE JELLO IN THE BOILING WATER AND LET IT COOL TO ROOM TEMPERATURE THEN ADD THE INGREDIENTS LISTED ABOVE, IN THE ORDER THEY ARE LISTED.
Delicious Coffee Punch

Yield 50 Servings

4 qt strong coffee
5 t vanilla
5 T sugar
1 qt whipping cream, whipped and -chilled
2 qt (or more) vanilla ice cream

Delicious Party Punch

Yield 1 Servings

1 pk (large) drink mix, any flavor
2 qt water
2 c pineapple juice
3/4 c sugar
1/4 c lemon juice
1 sherbet, any flavor

Combine all ingredients & freeze until slushy. Pour over any flavor sherbet 10 minutes before serving. Makes 1-1/2 gallons.
Delicious Summer Punch

Yield 1 Servings

1 cn (12-oz) orange juice, Frozen
- concentration, rate (thawed)
1 cn (6-oz) lemonade, Frozen
-(thawed)
1 bottle (32-oz) cranberry
-juice cocktail, chilled
1 bottle (2-litre) sprite

Add juices to the punchbowl and stir. Then SLOWLY pour in Sprite.
Delores's Punch

Yield 80 Servings

2 sm box jello (or 1 large.)
3 c sugar
2 qt hot water
3/4 c real lemon
1/2 cn large pineapple juice
1 sm orange, Frozen
1 concentrate
2 qt cold water
2 bottles favorite pop

Add jello (any flavor), 3 cups sugar and 2 quarts hot water, stir until dissolved. Add 3/4 cup Real Lemon, 1/2 of large can Pineapple juice, 1 small can frozen orange juice concentrate and 2 quarts cold water, then freeze. Let thaw just prior to serving and mash with a hand potatoe masher or something until a slush. Add 2 bottles 7up, sprite, mountain dew or what ever you have. Makes 7 quarts or 80 servings.
Desmond's Rum Punch

Yield 1 Servings

1 oz lime juice, freshly squeezed
2 oz sugar syrup, recipe follows
1 oz over-proof white rum
2 oz dark rum
2 dr. angostura bitters
1 c. ice, Crushed
1 fresh sugarcane swizzle stick

SUGAR SYRUP

Combine sugar and water in a small saucepan. Boil for 5 minutes. Let cool. Store extra syrup in refrigerator, and use as needed.

Combine all ingredients in a large cocktail shaker. Shake well to combine. Pour into a glass. Garnish with swizzle stick.

SUGAR SYRUP Makes 3/4 cup
Dishwater Punch

Yield 50 Servings

1 cn pineapple juice
1/2 qt apple juice
1 pk grape koolaid
2 pk tuttifruiti koolaid
1 pk tropical punch koolaid
1 1/2 pk strawberry koolaid
11 qt water
1 red food color

Make sure all koolaid is *pre-sweetened* 2 quart packages. Mix all dry mixes together. Add water and juices. stir well. Add food color until it looks drinkable. Without any food color, it should look like it's name. Depending on how sensitive your guests are, you may need LOTS of food color (we have used up to a whole BIG bottle).
Dots Punch

Yield 50 Servings

12 oz orange juice, Frozen
   - concentrate
6 oz lemonade, frozen concentrate
18 oz pineapple juice
6 c water
6 pt cranberry juice cocktail

Add water to frozen concentrate as directed on cans. Mix all ingredients well.

Serve in punchbowl over ice.

Make ice cubes by putting red and green cherries in cubes. Freezes very well.
Double Sherbet Punch

Yield 1 Servings

12 oz orange juice, frozen
   - concentrate
6 oz lemonade, frozen concentrate
3 c pineapple juice
1 qt lime sherbet
1 1/2 qt ginger ale, chilled

Mix orange juice and lemonade as directed on label.

Combine orange, lemonade and pineapple juice. Refrigerate 2 hours or until serving time.

When ready to serve, pour juice mixture into punch bowl, add sherbet to punch in small scoops. Add ginger ale.
Dreamsicle Punch

Yield 1 Servings

1 cn orange juice, frozen
1 concentrate
1 cn light rum
2 scoops ice, Crushed
2 l a&w cream soda
1 T vanilla extract -- (the real
1 stuff)

Put the OJ Concentrate and 1 measure of alcohol (use the concentrate can for the measure) and vanilla in a big sealable container (an old water jug works nicely.) Shake it up until it is well mixed. Then place this goop in the freezer until slushy. Once slushy, add a couple scoops of crushed ice and shake again until mixed. Slowly add the A&Ws. now stir or just turn the jug up and down a few times to mix. DO NOT SHAKE hard. It is now ready to serve. Keep covered so it doesn't lose carbonation.
Dudley Eppel's Hot Cider-Cranberry Punch

Yield 12 Servings

8 c  apple cider
4 c  cranberry juice cocktail
3    cinnamon sticks
4    cloves, whole
3    strips orange peel
1 c  dark rum

1. Put cider, cranberry juice, cinnamon, cloves and orange peel into a large pot. Bring to a boil over medium-high heat. Reduce heat and simmer, uncovered 25 to 35 minutes.

2. Line a strainer with cheesecloth and strain punch. Put 1 to 2 tablespoons of rum into each mug, then fill to the rim with hot punch.
Easy Party Punch

Yield 16 Servings

1 46 ounce can unsweetened pineapple juice
1 46 ounce can apple juice
2 28 oz bottle 7-up, chilled
   (1 - 2 liter works fine)

Freeze juices in the cans. Remove juice from freezer 1 hour in advance, or sit cans in a sink of warm water for 10-15 minutes. It should be slushy. Mix up in large punch bowl and serve.
Easy Punch

Yield 12 Servings

1 cn (46-oz) unsweetened -pineapple juice
1 qt ginger ale
1 ice ring, cherries and/or -strawberry

Chill all ingredients before mixing. Mix only as needed. Decorate with ice ring or fresh mint leaves. Serves 12 to 16.
Elly May's Wedding Punch

Yield 1 Servings

3 3 oz pkg cherry gelatin
9 c water, Boiling
4 c sugar
4 c water
2 46 oz can pineapple juice
6 oz orange juice, Frozen
4 T lemon juice
1 2 l bottle ginger ale

Dissolve the gelatin in the boiling water in a large saucepan. In a separate saucepan boil together the sugar and 4 cups water. Add the pineapple juice, orange juice and lemon juice. Cool. Combine the gelatin and juice mixtures. Pour into plastic containers and freeze.

Set out about 3 hours before serving. Add the ginger ale just before serving. The punch will be slushy.
Emeril's Frozen Milk Punch

1 1/4 c brandy
1 1/4 c bourbon
1 1/4 c dark rum
3 qt half-and-half
4 T pure Mexican vanilla
3/4 c simple syrup - (to 1 cup)
   - equal parts sugar
   and water, simmered til
   - sugar dissolves
   Freshly-grated nutmeg, to
   - taste

In a plastic gallon container, with a lid, combine the brandy, bourbon, rum, half-and-half, and vanilla. Mix well. Sweeten the cream mixture to taste with the simple syrup. Cover and freeze until slightly frozen.

To serve, using an ice pick, slush the mixture. Spoon into balloon wine glasses and garnish with nutmeg.

This recipe yields 4 quarts.
Erdbeer Bowle (Strawberry Wine Punch)

Yield 1 Servings

1/2 pt strawberries, stemless,
  1 rinsed, cut in half
  1 T granulated sugar
1/2 bottle German Riesling, well chilled
1 T brandy (preferably Alsbach Uralt)
1/2 bottle German Sekt well chilled

Place the strawberries in a large covered glass jar (a sun tea jar will be fine), sprinkle them with sugar and drizzle them with the brandy. Set them aside to marinate for two hours to allow the sugar to draw out the juice from the berries. Add white wine, stir, and set aside for two additional hours. When ready to serve, pour in serving punch bowl. Add Sekt and serve chilled in wide champagne type glasses, making sure to distribute strawberries with the wine.

serves 4
Evergreen Mint Punch

Yield 1 Servings

1 1/2 c water
10 oz mint jelly
3 c pineapple juice, chilled
1/2 c lemon juice
1 1/2 c vodka
64 oz lemon-lime carbonated drink
- chilled
1 qt lime sherbet

In small saucepan, combine water and jelly; cook and stir until jelly melts. Cool. In large punch bowl, combine jelly mix, juices and vodka. Just before serving, add carbonated beverage and lime sherbet.
Eye Openers - Milk Punch

Yield 1 Servings

1 1/2 oz randy
1/2 t anilla extract
1/2 oz imple syrup
1 oz alf and half
2 oz ilk
F reshly-grated nutmeg

In a cocktail shaker combine brandy, vanilla, syrup, half-and-half, and milk; fill with ice cubes. Shake vigorously until chilled; strain into a cocktail glass, dust with nutmeg and serve. This recipe yields 1 eye opener.
Fabulous Fruit Punch

Yield 1 Servings

1 cn (48-oz) unsweetened
  -pineapple juice
1 c  sweetened orange juice
1/4 c  fresh lime juice
1/2 c  fresh lemon juice
1/3 c  loosely-packed mint leaves
1    bottle soda water
1 c  fresh strawberries, halved
1    unpeeled lemon, Sliced

Combine fruit juices and mint in pitcher or plastic container. Chill at least two hours. Remove mint leaves with slotted spoon or strainer. Pour into punch bowl over ice cubes. Gently add soda water. Float strawberries and lemon slices on top.
Fabulous Punch (No Sugar)

Yield 18 Servings

2 pk Jell-O Gelatin Sugarfree
    -Small Pkg, Strawberry
2 c hot water
1/2 c fresh lemon juice
2 c pineapple juice
6 Bananas, Ripe, Mashed
12 pk Equal. sweetener
6 c cold water
2 l Sugar Free 7-up, Or Diet
    -Ginger Ale

Dissolve Jell-O in hot water. Mash bananas in the bowl, Add Jello Mixture, Add remaining ingredients, except 7-up. Add Chilled 7-Up just before serving.
Fall Punch

Yield 1 Servings

8 sm apples
8 c water
2 cn apple juice,Frozen
   -concentrate,thawed (18 oz)
1 cn orange juice,Frozen
   -concentrate,thawed (18 oz)
1 cn apricot nectar,(11 1/8 oz)
1 cn lemonade concentrate,Frozen
   - (8 oz),Thawed
1 c brown sugar,Firmly Packed
15 whole cloves
6 sticks cinnamon
3 c white grape juice (or sweet)
1 white wine,such as a
   -reisling

Peel top third of each apple. Place apples in a shallow baking dish. Pour water to a depth of one- half inch into dish around apples. Bake, uncovered, at 350 degrees for 50 minutes or until apples are slightly tender, basting occasionally with water. Remove apples from dish and set aside. Combine 8 cups water and remaining ingredients, except grape juice or wine, in a Dutch oven. Bring to a boil, reduce heat and simmer 30 minutes, uncovered. Remove cloves and cinnamon sticks. Stir in wine or

Fast Rhubarb Punch

Yield 1 Servings

COOK UP A MESS OF RHUBARB WITH SOME WATER. STRAIN OFF TO GET THE PRETTY PINK JUICE SAVE A FEW LARGE PIECES AND BITS OF RHUBARB TO FLOAT IN IT ADD SUGAR AND MORE WATER ( OR GINGER ALE) TO TASTE - TART TANGY AND IS A GOOD THIRST QUENCHER IF YOU DON'T MAKE IT TOO SWEET
Feline Punch

Yield 1 Servings

2 bottles (1-quart) cranberry-apple drink
1 c brown sugar
1 bottle (1-quart) ginger ale
2 whole oranges
1 whole cloves

Heat the cranberry-apple drink and sugar in a pan until the sugar is dissolved. Let cool thoroughly. When ready to serve, pour into a punch bowl and add the ginger ale.

Create faces on the oranges by studding them with whole cloves to form eyes, noses, and mouths. Place in the punch. Add ice cubes just before serving.

MAKES 24 1/2-cup servings
Festive Punch

Yield 50 Servings

1 cn (large) pineapple juice
2 cn (large) apricot-orange juice
1 qt apple juice
2 qt ginger ale
1 qt orange sherbet

1. Combine fruit juices and ginger ale in punch bowl.

2. Float sherbet in punch.

Makes 50 servings.
Firecracker Punch

Yield 30 Servings

4 c  cranberry juice
1 1/2 c  sugar
4 c  pineapple juice
1 T  almond extract
2 qt ginger ale

Combine first 4 ingredients; stir until sugar is dissolved. Chill. Add ginger ale just before serving. Yield 30
Fireside Punch

Yield 12 Servings

6 c apple cider
12 oz can lemonade,Frozen -concentrate
1 c granulated sugar
1 c peach schnapps
1 c rum

In a Dutch oven, combine first 3 ingredients, bring to a boil. Remove from heat; stir in schnapps and rum. Serve hot.

Yield 12 - 6 oz. servings.
Fish House Punch

Yield 3 Servings

2 c lemon juice
6 oz super fine sugar
1 1/2 l jamaica gold rum
750 ml cognac
1 c peach brandy
1 block ice
1 pt club soda, chilled
8 qt punch bowl, chilled

Combine lemon juice and sugar in a mixing bowl. Stir until sugar is dissolved. In a 4 quart container, combine lemon juice and sugar mixture, rum, Cognac, peach brandy; stir. Store in refrigerator until chilled, ideally overnight.
Five Fruit Punch

Yield 1 Servings

1 bottle (48 ounce)  
- cranberry-raspberry drink
1 can frozen  
- pineapple-orange-guava juice
1 bottle (1 liter) chilled  
- ginger ale
1 bottle champagne, chilled  
- (get the most inexpensive

*(if you can’t find that combination, just get pineapple-orange frozen concentrate then find guava juice usually in the Mexican section of the store)*

Mix cran-raspberry drink and juice concentrate-refrigerate until time to serve. Just before serving, pour into your punch bowl, add ginger ale and champagne. Stir gently. This punch is good served with frozen juice ice cubes or a pretty juice fruit ring.

Fruit Ice Cubes
Fill an ice cube tray with some of the fruit juice-put a cherry or raspberry or a pineapple chunk in the juice and freeze. After they are frozen add to the punch and it will not get watered down.
Flavor-Packed Fruit Punch

Yield 1 Servings

1 cn orange juice, Frozen
   - concentrate, thawed (12 oun
2 c pineapple juice
2 cn lemon-lime flavored soda
   -(12 ounces each)
12 ice cubes (or one 1-quart
   - ice)
   - mold

In a punch bowl or large container, combine the orange juice concentrate and pineapple juice. If not serving right away, cover and refrigerate. Just before serving, add the soda and ice cubes or ice mold.

NOTE You can use flavored ice cubes and almost any flavor fruit juice.
Fresh Fruit Punch

Yield 12 Servings

2 c Sugar
1 c Water
1 bottle Dry white wine
1 bottle Sparkling water -(1.5 liters)
6 c seeded watermelon,Chopped
1 c mango (or papaya),Chopped
1 c pineapple,Chopped

Combine the sugar and water in a saucepan. Bring to a boil and simmer, stirring occasionally, until the syrup is clear. Set aside to cool. Combine the syrup, wine, and sparkling water and stir well. Add the remaining fruit and serve cold.

This recipe yields 12 to 16 servings.
Frosted Fruit Punch

Yield 8 Servings

1/2 c  sugar
1/2 c  water
1    cinnamon stick
3    whole cloves
2 c  s.auterne
12 oz apple juice
1 c  orange juice
1/4 c  lemon juice
1    orange sherbet

Combine sugar, water, cinnamon and cloves. Bring to a boil, reduce heat and simmer, uncovered, for 5 minutes. Strain and cool. Mix all remaining ingredients except sherbet, with cinnamon mix. Chill well.

Serve in glass topped with a spoonful of orange sherbet.
Frosty Pink Punch

Yield 3 Servings

1/2 c fine granulated sugar
1/2 c lemon juice
1 pt raspberry sherbet
1 c orange juice
2 c cranberry juice cocktail
28 oz ginger ale, chilled

Combine first four ingredients in punch bowl or large pitcher and stir until sugar is dissolved. Spoon in sherbet. Pour ginger ale over all. Serve with ice (if desired).
Frozen Punch

Yield 3 Servings

4 lg cans orange juice
4 lg cans pineapple juice
1 lg can of pineapple, Crushed
1/2 bottle of real lemon
c water
1 1/4 lb sugar
1 ga orange sherbet
4 bottles of 7 up

Mix juices in very large container, add pineapple. Cook water and sugar until dissolved add to juice. Stir well and freeze. To serve thaw to slush consistency, add sherbet and 7 Up and whip.
Frozen Rum Punch

Yield 1 Servings

2 cn (12-oz) lemonade, Frozen
2 cn (12-oz) orange juice, Frozen
48 oz water
1 pt light rum
1 ginger ale

Empty juices into a very large bowl. Fill each can with water (this provides the 48 oz water called for). Mix well. Add rum & mix well again. Pour into 2 plastic pitchers or bowls with covers. Freeze. Will take 24-48 hours to freeze hard. When ready to serve, fill glasses about 3/4 full with frozen mixture. Pour ginger ale over this to fill glass. Stir. Will be slushy. Very good summertime drink.
Fruit Juice Punch

Yield 50 Servings

3 c sugar
3 qt water
1 c strong tea
12 lemons, juice of
12 oranges, juice of
4 c grape juice
1 cn (8-oz) pineapple, Crushed
8 c ginger ale

Boil sugar and water 8 minutes. Chill; add tea, juices, and pineapple. Set in refrigerator to mellow. Just before serving, add the ginger ale.

Yield 50 servings.
Fruit Medley Punch

Yield 12 Servings

1    della robbia ice ring *
20 oz (2 pk) strawberries**,Frozen
3 c  apricot nectar,chilled
3 c  cold water
1 c  lemon juice
6 oz orange juicethawed***,Frozen
1 c  sugar
32 oz bottle ginger ale,chilled

*     Ice Ring is optional ** Strawberries are to be the ones frozen in syrup and they should be partially thawed. *** Frozen Orange Juice should be thawed and no water added. Should be concentrate form.
Fruit Medley Punch With Della Robbia Ice Ring

Yield 12 Servings

2 pk (10 oz) strawberries, Frozen
   -in syrup, thawed
3 c apricot nectar, chilled
3 c cold water
1 c lemon juice
1 cn (6 oz) orange juice, Frozen
   -concentrate, thawed
1 c sugar
1 l bottle ginger ale, chilled
for della robbi ================
2 1/2 c ginger ale, chilled
1/2 c lemon juice
1 assorted fruits*

* Use any of the following canned apricot halves, drained; seedless white grapes; strips of orange peel, curled; whole strawberries; mint leaves; drained maraschino cherries.

To make punch Prepare ice ring in advance. In a blender container, blend strawberries well (about 30 seconds). In a large punch bowl, combine strawberries, apricot nectar, water, lemon juice, orange juice concentrate and sugar. Stir until sugar dissolves. Slowly pour in ginger ale. Add ice ring. Makes about 3 1/2 quarts.
To make ice ring In a 1-quart measure or container, combine ginger ale and lemon juice. Pour 1/2 of the mixture into a 1-quart ring mold; arrange fruits, peel and mint leaves in mold. Freeze. Pour remaining liquid over fruit in mold. Freeze.

Fruit Punch

Yield 8 Servings

2 qt strawberries
2 c sugar
1 T honey
1 pt white wine
2 qt seven-up
1 dash of lemon
1 dash of cognac (or triple sec)

Mix strawberries, sugar & honey and let set 1-2 hours. Add the wine, seven up and dash of lemon and leave set another hour or so. Just before serving add a dash of cognac.
Fruit Tea Punch

Yield 75 Servings

1 ga weak tea
2 c sugar
2 qt water
2 qt apple juice
2 cn (46-oz) pineapple juice
1 cn (20-oz) pineapple, Crushed
1 pt lemon juice
1 cn (12-oz) orange juice, Frozen
2 c strawberries, Frozen
- optional
2 qt ginger ale

Mix all ingredients together except ginger ale. Add ginger ale just before serving. Serves 75.
Fruity Island Punch

Yield 1 Servings

2 qt cranberry-apple juice
1 qt orange juice
1 qt pineapple juice
3 qt carbonated lemon-lime
   -beverage
1 qt vodka (or rum (optional))

Mix chilled juices together in large punch bowl or crock with spigot. Add liquor and ice. Add carbonated drinks just before serving.
Fruity Sherbet Punch

Yield 15 Servings

4 c apple juice, chilled
4 c pineapple juice, chilled
4 c orange juice, chilled
2 l ginger ale, chilled
2 qt orange (or pineapple - sherbet)

Gala Fruit Punch

Yield 1 Servings

2 cn limeade concentrate, Frozen
    - thawed (6 oz. each)
1 cn orange juice, Frozen
    - concentrate, thawed (6 oz.)
1 cn lemonade concentrate, Frozen
    - (6 oz.), Thawed
1 cn pineapple juice, (46 oz.)
2 c cranberry juice cocktail
3 c cold water
1 qt frozen strawberries, thawed
2 qt ginger ale, chilled
1 qt club soda, chilled

In punch bowl, combine concentrates, juices and water; stir well. Stir in strawberries, ginger ale and club soda. Serve immediately. Yield twenty-five (1-cup) servings.
Garden Punch

Yield 10 Servings

2 bn lemon balm sprigs, on long
  - stems, if possible
2 bn milk-flavored mints, on long
  - stems, if possible
1 cn unsweetened pineapple juice
  - or
46 oz unfiltered apple juice or
  - apple cider
2 juice of lemon
1 lemon, cut in thin slices
1 sparkling water (or
  - champagne)
  - to taste

Gently wringing the bunches of lemon balm and mint to release the flavor.
Place in a large glass pitcher, cover with the juices and the lemon
slices. Chill overnight, occasionally stirring and pressing down on
the herbs with the back of a wooden spoon. Pour into iced glasses
with a splash of sparkling water or champagne and a sprig of fresh
lemon balm or mint.

Makes about 10 4-oz servings.
Garden Tea Punch

Yield 0 Servings

2 c water
2/3 c sugar
3 T fresh mint, snipped
1 c orange juice
1/2 c lemon juice
2 c strong brewed tea
1 1-liter bottle club soda
  -chilled
1 lg stem lavender (or borage)
  -(optional)
  rose,;
  calendula, or;
  pansy petals, (optional)
flower ices cubes (or ring)
  -(optional)

Place water, sugar, mint, and lavender or borage, if desired, in a large stainless-steel or nonreactive pan. Bring to boiling; remove from heat and let steep for 20 minutes. Strain mixture through 100%-cotton cheesecloth-lined colander.

Add orange juice, lemon juice, and tea to flavored water; chill. Just before serving, add chilled club soda. If desired, sprinkle punch with flower
petals and serve with flower ice cubes or ring. Makes about 3 quarts or 16 (6-ounce) servings.

Flower Ice Cubes Fill ice-cube trays half full with water and place an edible blossom or petal on water in each cube. Freeze until firm, then fill the tray with water and freeze again.

Flower Ice Ring Fill ring mold half full with water and place edible blossoms or petals on water in ring. Freeze until firm, then fill the mold with water and freeze again.

Geneva's Party Punch

Yield 50 Servings

1 stephen ceideburg
46 oz pineapple juice, unsweetened
24 oz lemonade concentrate, Frozen
12 oz limeade concentrate or
- orange juice, concentrate
36 oz water
2 l sugar-free lemon-lime soda

Mix pineapple juice, lemonade and limeade. Pour over ice just before serving; add water and lemon-lime soda.
Gibbsville's Punch

Yield 1 Servings

1 pk cherry kool aid
1 pk strawberry kool aid
2 c sugar
3 qt water
6 oz frozen orange juice, Canned
6 oz frozen lemonade, Canned
1 qt ginger ale
Ginger Ale Punch

Yield 1 Servings

2 lg cans unsweetened pineapple
-juice
1 cn lemonade and 3 cans,Frozen
-water
1/2 cn limeade and 2 cans,Frozen
-water
1 cn orange juice and 2,Frozen
-cans wate,r
1 c sugar
4 qt dry ginger ale
2 qt soda water
1 pt strawberries (or use,Frozen
-mint le,aves)

Mix base of juices and sugar. Chill. Just before serving add ginger ale and soda.
Ginger Ale-Sherbet Punch

Yield 50 Servings

6 qt ginger ale
7 pt sherbet (mint (or orange))
2 or
3 pt vanilla ice cream (optional)

Combine 1 quart ginger ale and 1 pint sherbet, beating well before adding any more. Continue adding in these proportions as needed. For extra "body" to the punch, add 2 or 3 pints of vanilla ice cream every so often.

Yield 50 (1/2-cup) servings.
Ginger And Blood Orange Punch

Yield 12 Servings

8 oz fresh ginger, peeled
1/2 c honey
1/4 c lemon juice
8 blood oranges - (to 10)
1 c bourbon
1 Blood Orange and Pomegranate - Ice Ring,(see recipe)
12 Candied Orange Swizzle Stick,(see recipe)

Chop ginger into 1 inch pieces. Place in a heavy-bottomed saucepan with 8 cups of cold water. Slowly bring to a boil over medium high heat, reduce heat to medium low, and simmer for 20 minutes.

Remove gingered water from heat, add honey and lemon juice, and stir. Cool completely in refrigerator. Juice oranges to yield 2 cups, strain juice, and chill. Strain the chilled ginger mixture into the orange juice. Add bourbon, if desired and chill in a punch bowl with a Blood Orange and Pomegranate Ice Ring. Garnish each cup with a Candied Orange Swizzle Stick, and serve.

Makes 12 servings.
Ginger Apple Fruit Punch

Yield 1 Servings

50 g fresh ginger  
1 1/2 bottles water  
3 c sugar, (3 to 4)  
2 c apple concentrate  
2 c fresh orange juice  
1 c pineapple juice  
1/4 c strawberry pulp  
as a pinch of salt

Grind 50 gms of cleaned, fresh ginger to a rough paste or small pieces.

Boil 2 bottles of water, after the water starts bubbling add the ground ginger.

Add the sugar.

Boil on high flame for two minutes and switch off.

Strain the ginger juice through a fine muslin.

Cool and then pour into another larger vessel, being careful not to pour to the end. Thus the sediment and impurities remain to be thrown away.
Strain once more and add in the rest of the juices and strawberry pulp.

This concentrate must be refrigerated and can be blended with iced water or soda to make an incredible summer drink at short notice.

Ginger Tropical Punch

Yield 16 Servings

1 1/2 c water
1 c sugar
2 T ginger root, chopped
4 whole cloves
1 whole cinnamon stick
6 oz orange juice, Frozen -concentrate
1/2 c orange juice, freshly -squeezed
1 whole orange, thinly sliced
1 whole lemon, thinly sliced

In a medium saucepan combine water, sugar, ginger root, cloves, and cinnamon. Bring to boiling over medium heat, stirring constantly. Reduce heat and simmer, uncovered, for 5 minutes. Cool mixture; cover and let steep in refrigerator for several hours. Meanwhile, prepare apple and orange juices according to product instructions. In a large container combine the apple juice, orange juice, and lemon juice. Cover and chill.

Strain steeped ginger mixture. In a punch bowl stir together the fruit juices and ginger mixture. Reserve 8 lemon or orange slices. Float remaining fruit slices in the punch. Cut reserved fruit slices in half. Garnish each cup with half a fruit slice and an orange curl (optional), if desired.
Gloria's Punch

Yield 1 Servings

2 lg cans orange juice, Frozen
   -prepared as directed
2 lg cans pink lemonade, Frozen
   -prepared as directed
2 lg cans unsweetened, Frozen
   -grape juice, prepared as directed
2 lg cans five alive fruit, Frozen
   -punch, prepared as directed
2 lg gingerale
2 oranges, Sliced

Mix juices and gingerale together. Float orange slices on top.
Glorious Christmas Punch

Yield 1 Servings

1  3 oz. pkg. cherry gelatin
1 c  water, Boiling
1  6 oz. can lemonade, Frozen
3 c  cold water
1 qt cranberry juice cocktail
   -chilled
1  12 oz. bottle ginger ale
   -chilled

Dissolve gelatin in boiling water; stir in lemonade. Add cold water and cranberry juice. Place two trays of ice cubes in a large punch bowl; pour punch over ice. Pour in ginger-ale.
Glugg "Holiday" Punch

Yield 1 Servings

1 bottle
1 bottle
1 stick cinnamon
12 allspice berries --,Cracked
12 whole cloves
12 caramoms -- optional
1 rind and juice of 1 orange
1 to 2 cups
1 currants,figs, -- and
1 dates)
1 c whole almonds
1 c akvavit (or vodka)
1 dry red wine
1 white wine
1 fruit (raisins,Dried

Combine wines in large enamel pot. Tie spices in cheese-cloth. Add Orange rind, orange juice, fruit and nuts. Bring to a boil. Reduce heat immediately to simmer. Simmer for 1 hour. Pull out spice bag and orange rind. Add Vodka or Akvavit. Serve warm, with portion of fruit in each cup. Store leftover in jar in refrigerator for up to 3 months.
Golden Aztec Punch

Yield 6 Servings

3/4 c sugar
1/2 c lime juice
1/2 c orange juice
1/2 c water
1 c ice, Crushed
1 1/2 c chilled club soda

In blender container, combine all ingredients except club soda; blend until slushy.

Pour mixture into pitcher. Stir in club soda. Yield 6 (3/4 cup) servings.
Golden Gate Punch

Yield 14 Servings

250 ml lemon juice
250 ml orange juice
250 ml grape juice
60 ml liquid sucaryl
1 l water

Combine all ingredients and chill well. Serve over ice cubes, crushed ice, or a ring mold of ice. Garnish with lemon or orange slices, as desired. Makes 14 servings (approx. 125 ml each).
Golden Glow Punch

Yield 25 Servings

1 (6 oz.) can lemonade, Frozen
   - concentrate, thawed
1 (6 oz.) can orange, Frozen
   - juice concentrate, thawed
1 (6 oz.) can, Frozen
   - tangerine juice, concentrate
2 c cold water
2 (33 oz.) bottles ginger ale
   - chilled
1 ice cubes (or ice mold)

In large nonmetal pitcher or punch bowl, combine juice concentrates and water; mix well.

Just before serving, add ginger ale and ice; stir to blend. Garnish as desired. Yield 25 (1/2 cup) servings.
Golden Punch

Yield 30 Servings

2 c freshly squeezed lemon juice
6 c orange juice
8 c apple juice
4 c sugar syrup, or sweeten to taste
1 qt orange sherbet (optional)

Combine all ingredients and chill. Add 1 quart orange sherbet just before serving, if desired. Yield about 30 servings.

To make sugar syrup, mix equal parts of water and sugar in a saucepan over low heat; stir until sugar is dissolved.
Golden Summer Fruit Punch

Yield 1 Servings

1 cn (12-oz) orange juice, Frozen concentrate
1 cn (12-oz) lemonade, Frozen concentrate
1 cn (48-oz) apricot nectar
1 cn (48-oz) pineapple juice
1 bottle (2-liter) ginger ale

Dilute the orange juice and lemonade as directed on can. Mix with remaining ingredients. Yield about 2 gallons.
Golden Summer Punch

Yield 100 Servings

3 cn (12 oz.) orange juice, Frozen - concentrate
3 cn (12 oz.) lemonade, Frozen - concentrate
6 3/4 qt water
6 cn (12 oz.) apricot nectar
6 cn (28 oz.) pineapple juice -(3-48 oz cans)

Mix.
Golleee Gelatin Punch

Yield 12 Servings

1 6 oz box strawberry jello
2 c water, Boiling
2 c cold water
1 c sugar
1 pt cranberry juice
1 2-liter bottle ginger ale

Dissolve the gelatin in the boiling water. Add the sugar and stir until the sugar dissolves, but do not boil. Add the cold water and let the mixture cool, but not congeal. Pour into a punch bowl and add the cranberry juice. Add the ginger ale just before serving.
Graduation Punch

Yield 1 Servings

1 cn fruit drink, Frozen
   - concentrate, thawed (12 oun
1 cn orange juice, Frozen
   - concentrate, thawed (6 ounc
1 cn lemonade concentrate, Frozen
   - (6 ounces), Thawed
2 l ginger ale
1 qt orange sherbet

In a punch bowl or large container, combine the fruit punch, orange juice, and lemonade concentrates. Stir until well mixed. If not serving right away, cover and refrigerate. Just before serving, add the ginger ale and sherbet.
Granny's Honey Party Punch

Yield 12 Servings

1/4 c  honey
1/4 c  water, Boiling
3 c  water
3 c  unsweetened pineapple juice
3/4 c  orange juice
1/4 c  lemon juice
1/4 c  fresh mint, Lightly Packed
-leaves
1 l  ginger ale, chilled
Ice ring

In a large bowl, combine honey and 1/4 cup boiling water until combined. Stir in 3 cups water, fruit juices, and mint. Cover; chill at least 4 hours.

Discard leaves before serving. Pour punch into a punch bowl; stir in ginger ale. Carefully slide ice ring into punch bowl. Garnish each serving with fruit on a decorative pick, if desired.
Granny's Punch

Yield 4 Servings

1 qt cranberry juice
1 qt lemonade
1 qt pineapple juice
1 qt (or less) lemon lime soda or
1 qt (or less) ginger ale

Pour all of the juices together in a big punch bowl. Add enough soda to give the punch a kick, but not so much that the flavor of the juices is diluted.
Grapefruit-Strawberry Punch

Yield 15 Servings

8 oz grapefruit, Frozen
  -concentrate
2 lb strawberries, frozen, thawed
2 qt ginger ale
1 ice cubes

Crush strawberries. Place in bowl. Reconstitute grapefruit juice. Pour over strawberries; add ice and ginger ale.
Green Punch

Yield 12 Servings

1 pk lime kool aid
1 lg can limeade
1 1/2 c sugar
2 c water
1 pk lime kool aid, prepared
4 c water
1 qt ginger ale
1 pt lime sherbet

Mix 1 pk lime kool aid, 1 can frozen lime aids, sugar and water. This can be made ahead. Prepare second package of kool aid. Freeze in ring mold.

When ready to serve mix lime mixture, 4 cups water, ginger ale. Mix in punch bowl. Add frozen kool aid ring and sherbet.
Guava Punch

Yield 12 Servings

1/2 c  sugar
1/2 c  water
1 1/2 c  guava juice
1/4 c  orange juice
1 1/2 T  lemon juice
1/2 c  pineapple juice
1 t  orange rind, Grated
1 bottle (28-oz) ginger ale -chilled

Combine sugar and water in a saucepan and simmer 10 minutes; cool. Stir in juices and rind; chill. Before serving, add ice and ginger ale. Makes 12 (4 oz.) servings.
Halloween Punch

Yield 1 Servings

4 c apple cider
1 1/2 c orange juice
1 c pineapple juice
2 T sugar
4 c ginger ale
1 ice cubes

1. Stir together the apple cider, orange juice, pineapple juice and sugar in a punch bowl.

2. Pour in the ginger ale. Add ice cubes.

Makes 10-1/2 cups.
Harbour Island Rum Punch

Yield 1 Servings

1 1/2 oz dark rum
1 oz orange juice
1 oz pineapple juice
1 oz grapefruit juice
1/4 lime, freshly squeezed
1 ice

Combine all ingredients. Pour over ice. May easily be made in quantity by doubling, tripling, etc. all ingredients. Yield 1 drink.
Harvest Punch

Yield 1 Servings

1 cn orange juice, Frozen
   - concentrate, (6 oz.) thawed
1 cn lemonade concentrate, Frozen
   - (6 oz.), Thawed
1 cn pineapple juice, Frozen
   - concentrate, (.6 oz.) thawed
10 c water
6 whole cloves
2 cinnamon sticks

Combine all ingredients in a 4-quart saucepan. Simmer over low 10 to 15 minutes. Lift out cloves and cinnamon and discard. Serve hot. If desired, punch can be served in a scooped-out pumpkin
Hawaiian Luau Punch

Yield 1 Servings

1 cn (46 oz) pineapple juice
1 cn guava nectar
1 cn papaya nectar
1 qt ginger ale
1 qt mint (or lime sherbet)

1. Freeze opened cans of juice just past the mushy stage.

2. Pour it and the ginger ale over sherbet in a punch bowl.

Makes 1 gallon.
Hawaiian Punch

Yield 25 Servings

3 cn large hawaiian punch,Frozen
3 cn large lemonade,Frozen
2 cn large orange juice,Frozen
1 qt rasberry sherbert
2 qt ginger ale

In a LARGE punch bowl, follow can directions for each frozen juice. Spoon in rasberry sherbert and whip it up. Pour the ginger ale slowly around the edge of the punch bowl (2 bottles).
Health-Kick Punch

Yield 1 Servings

1    juice of 10 oranges
1    juice of 6 lemons
6 md or 4 large bananas, sliced
1/2 c  pineapple, Crushed
1 1/2 c  light rum
1 c  honey
1 c  banana-flavored liqueur
2/3 c  grenadine syrup
6 dr angostura bitters
1    lemon, Slices

Combine first 9 ingredients in a large bowl, stirring well. Pour punch mixture, one-third at a time, into container of electric blender; blend until smooth. Pour punch into large serving container; stir well. Float lemon slices on top of punch; serve over crushed ice. Yield about 3 quarts.
Hibiscus Tea Punch

8 hibiscus (or Red Zinger tea) - bags
4 c water, Boiling
1 1/2 c sugar (or honey)
1 bottle sparkling cider - (25.4 oz), chilled
Lemongrass (or lemon wedges) - to garnish

Place the tea bags in a large container. Add the boiling water and let steep 10 minutes. Remove the tea bags; add the sugar or honey while the tea is hot. Refrigerate until ready to use.

Add the sparkling cider. Serve in tall glasses over ice. Garnish with lemongrass or lemon wedge.
Hilton Punch

Yield 1 Servings

2 oz club soda
2 oz orange juice
2 oz pineapple juice
2 oz sweet and sour mix
2 oz cranberry juice.

Option 1 pour one scoop ice with ingredients into blender.

Option 2 pour ingredients on the rocks.

Garnish with one slice of orange, wheel of lime, maraschino cherry. Great for a party punch bowl, too.
Holiday Delight Punch

Yield 1 Servings

1 cranberry cocktail juice
1 pineapple juice
1 hawaiian fruit punch
1 qt ginger ale

Mix all ingredients and chill.
Holiday Drinks - Brandy Milk Punch

Yield 1 Servings

1 1/2 oz brandy
1 t brown sugar dissolved in one
- teaspoon of
1 1/2 teaspoons water
4 oz plain milk, up to 5
1 pinch nutmeg

Shake all ingredients with ice and strain into a high ball glass over ice.

Dust with Nutmeg.
Holiday Fruit Punch

Yield 3 Servings

2 lb red, green or blue/black}
1 . grapes
1/2 pineapple, peeled & cubed
3 c white wine
3 c cranberry juice cocktail
3 T lemon juice
3 T sugar
1 qt club soda, lemon-lime soda
1 . (or champagne)

Fill ring mold (any size that fits into punch bowl) with 1 to 1 1/2 pounds of grape clusters of all colors. Barely cover with water; freeze. Halve and seed the remaining grapes. Put into a large refrigerator container, along with pineapple. Add remaining ingredients except soda or champagne. Cover and chill two hours or overnight. At serving time, dip ring mold in hot water for ten seconds; remove ice ring. Put into punch bowl. Pour in fruit-wine mixture. Add soda water or champagne. Ladle punch and some fruit into cups.

Makes about 3 quarts.
Holiday Punch

Yield 8 Servings

3 3/4 c chilled lemon-lime soda
   -(about 30 ounces)
3 c chilled cranberry-apple
   -juice drink
1 c chilled dry white wine
2 T brandy

Combine all ingredients in large bowl. Stir until well blended. Add ice just prior to serving. Try floating some fresh strawberries in the punch for a nice presentation. For a non-alcohol punch substitute Apple Cider for the White Wine and skip the Brandy in entirety.
Homecoming Party Punch (Serves 100)

Yield 100 Servings

6 c sugar
4 boxes lemon jello,(3 oz.)
6 oz orange juice,Frozen
6 oz frozen lemon juice,or
6 oz realemon
2 cn pineapple juice,(46 oz.)
1 1/2 oz almond extract
4 qt ginger ale
1 ga water

Combine sugar and 4 cups water. Cook until dissolved. Add Jello and dissolve. Add frozen fruit juices and pineapple juice. Add 1 gallon water and almond extract. Let stand. Use 2 quart mixture to 1 quart ginger ale.

Makes 12 quarts punch.
Hot "Tailgate" Punch

Yield 1 Servings

1 ga apple cider
1 sm condensed orange
-juice(frozen)
1/3 c brown sugar
5 whole cloves, to 6
cloves
2 cinnamon sticks, to 4
sticks

Combine ingredients and simmer 1 to 2 hours. Serve in crock pot or in a cleaned out pumpkin. Pumpkin keeps punch warm but does not change the flavor of the punch.
Hot Buttered Punch

Yield 1 Servings

3/4 c brown sugar
4 c water
1/4 t salt
1/4 t nutmeg
1/2 t cinnamon
1/2 t allspice
3/4 t cloves, Ground
2 lb cans jellied cranberry sauce
1 qt pineapple juice
Cinnamon sticks
Butter

In slow-cooking pot, combine brown sugar with water, salt, nutmeg, cinnamon, allspice, and cloves. Break up cranberry sauce with fork. Add cranberry sauce and pineapple juice to pot. Cover and heat on low for 3 to 4 hours. Serve hot in individual mugs with cinnamon sticks. Dot each mug with butter.
Hot Christmas Punch

Yield 1 Servings

64 oz bottled apple juice
64 oz bottle cranberry juice
5  cinnamon sticks, broken
5  oranges, sliced 1/4 thick

Place all ingredients into a large stainless kettle and bring to a boil. Reduce heat and simmer 45 minutes to 1 hour. Strain and serve hot. Do store in plastic containers.
Hot Cider Punch

Yield 12 Servings

2 qt apple cider
1/2 t cinnamon
1/2 t mint leaves
1/4 t nutmeg
1/2 c powdered sugar
3 whole oranges, sliced
1 cloves
1/2 c apricot brandy (or other)
-spirits

1. In a large saucepan combine cider, cinnamon, mint, nutmeg and sugar.

2. Stud orange slices with cloves; add to cider.

3. Simmer very slowly, do not boil.

4. The longer it simmers, the better.

5. Just before serving, add brandy or other spirits.

Makes 12 to 16 servings.
Hot Cranberry Punch

Yield 10 Servings

4 c unsweetened pineapple juice
4 c cranberry juice
1/2 c brown sugar, Packed
1 c water
1 t whole cloves
1 cinnamon stick

Tie cloves and cinnamon stick in cheesecloth. Combine all ingredients in crock-Pot. Cover and cook on Low setting for 4 to 10 hours. Serve hot, in punch cups.
Hot Fruit Punch

Yield 1 Servings

1 pt cranberry juice cocktail
1 cn (no. 2) pineapple juice
1/2 c water
1/3 c dark brown sugar
1/2 T whole cloves
3 2-inch sticks of cinnamon
   -(break in, small pieces)

Place all ingredients in a six-cup percolator (glass). Do not use metal pot. Let come to a boil. Reduce heat, simmer 3 minutes, remove all spices except cinnamon stick pieces. Keep hot and serve.
Hot Holiday Punch

Yield 20 Servings

3 c apple juice
3 c orange juice
6 c cranberry juice cocktail
3/4 c maple syrup
2 t powdered sugar
1 1/2 t cinnamon
3/4 t cloves
3/4 t nutmeg
1 cinnamon sticks

Cinnamon sticks are optional but make a very pretty addition as stirrers in steaming hot mugs of punch. Combine all the ingredients in a very large heavy pan, except the cinnamon sticks. Bring to a boil and turn to simmer for few minutes. You can put the ingredients in a crockpot after it has boiled and keep warm over low heat.
Hot Milk Punch

Yield 1 Servings

2 parts baileys
1/2 part cognac
1 1/2 t (7 ml) sugar
3 parts hot milk
1 ds nutmeg, Freshly Ground

Combine Baileys and cognac to dissolve sugar. Add hot milk and stir. Sprinkle with nutmeg.
Hot Mulled Fruit Punch

Yield 14 Servings

6 3-in cinnamon sticks
5 whole cloves
1/2 t whole allspice
3 teabags
2 bottle (32 oz) white grape juice
1 bottle (32 oz) apple juice
5 sm macintosh apples

Abt 30 minutes before serving. Wrap spices in pieces of double thickness cheesecloth to make spice bag, tie with string. In 5 qt saucepan over high heat, heat teabags, spice bag, white grape juice, apple juice and 2 cups water to boiling. Reduce heat to low, cover and simmer 20 minutes. Discard tea bags and spice bag. Place apples in 4 qt heat safe punch bowl. Pour hot mixture over apples.

Makes about 14 cups.
Hot Or Cold Perky Punch

Yield 1 Servings

46 oz pineapple juice
1 qt cranberry juice
3 c water
6 cinnamon sticks
2 T whole cloves
1 T whole allspice
1/2 t salt
1 c brown sugar

Pour fruit juice and water into 30-36 cup automatic coffee maker. Place remaining ingredients in basket.

Plug in coffee maker and perk. Makes 25 - 4 ounce servings. May be served hot or cold.
Hot Pineapple Punch

Yield 9 Servings

1 cn 46-oz unsweetened pineapple
1/2 c sugar
1/4 c lime juice
1/4 t nutmeg, Ground
3 1/4 c dry white wine
1 cinnamon sticks
1 fresh pineapple

In large saucepan, combine pineapple juice, sugar, lime juice, and nutmeg; bring to boiling, stirring till sugar dissolves. Reduce heat; stir in wine. Heat through but DO NOT BOIL. Pour into heat-proof glasses or mugs. Garnish each serving with cinnamon stick stirrer and pineapple wedge. Makes about 9 cups.
Hot Punch

Yield 1 Servings

1 cn (6oz) orange juice, Frozen
- concentrate
1 cn (6oz) lemonade, Frozen
1 1/2 c sugar
10 c water
1 t almond flavoring
1 t vanilla

Combine all ingredients, heat and serve.
Hot Scarlet Wine Punch

Yield 1 Servings

1 bottle cranberry juice cocktail, 32 oz 4 cups
1/3 c brown sugar, packed
1 2 inch stick cinnamon
4 whole cloves
1 bottle white zinfandel, 750-milliliter

In a large saucepan, combine cranberry juice cocktail, brown sugar, cinnamon stick and cloves.

Bring to boiling; reduce heat and simmer, uncovered, for 5 minutes. Remove spices. Add white zinfandel. Heat till just warm.

Ladle into mugs or transfer to a warm, heatproof pitcher and pour into mugs.

Makes 14 servings.
Hot Spiced Cranberry Punch

Yield 1 Servings

2    Lemons, thickly sliced
24    Whole cloves
6 c  Cranberry juice cocktail
2 c  Lemonade, fresh or made from concentrate, Frozen
1/2 t  cloves, Ground
1/2 t  cinnamon, Ground
1/2 t  allspice, Ground
1 c  Sugar (or honey)
12    Cinnamon sticks, (optional)

Stud the lemon slices with the whole cloves to float on the top of the punch. In a large enameled or nonreactive pot, combine the cranberry juice, lemonade, cloves, ground cinnamon, allspice, honey, and cinnamon sticks, if you are using them, and simmer the punch over low heat for 15 minutes.

Serve in a 2- to 3-quart punch bowl, or keep the punch warm in a deep chafing dish or an electric cooking pot. Offer the cinnamon sticks as swirlers, if desired. This recipe yields 2 quarts of punch.
Hot Spiced Fruit Punch

Yield 8 Servings

4 c cranberry-raspberry drink
2 c orange-strawberry-banana juice
1 t whole allspice
2 orange-and-spice tea bags
5 lemon rind strips,(3 x 3/4-inch)
1 cinnamon stick,(3-inch)
1/4 c sweetened cranberries,Dried (such as craisins)
1/4 c dried apricots,Diced
2 T sugar
cinnamon sticks,(optional)

1. Combine first 6 ingredients in a large saucepan; cook mixture 30 minutes over medium-low heat. Remove from heat; let stand 30 minutes. Strain mixture; discard solids. Return juice mixture to pan; stir in cranberries, apricots, and sugar. Cook over medium-low heat 30 minutes, stirring occasionally. Pour into mugs; serve with a cinnamon stick, if desired.

Yield 8 servings (serving size 3/4 cup).
Hot Spiced Percolator Punch

Yield 10 Servings

3 c  water
3 c  pineapple juice
1 T  whole cloves
1/2 T  allspice,whole
3    sticks cinnamon,broken
1/4 t  salt
1/2 c  brown sugar

Put water and pineapple juice in bottom of an 8 cups percolator and the rest of the ingredients in the top. Perk for 10 minutes until spices permeate. Serve hot in mugs or punch cups.
Hot Spiced Punch

Yield 1 Servings

1 cheesecloth
3 sl fresh ginger
8 whole cloves
4 cardamom seeds,(optional)
1 stick cinnamon
1 ga apple cider
1 pt pineapple juice
1 pt orange juice
6 lemons,sliced
3 oranges,sliced

Cut cheesecloth into a 6-inch square to form a spice bag. Place ginger, cloves, cardamom and cinnamon into square. Tie corners together. Place spice bag and remaining ingredients into large Dutch oven. Bring to a boil. Reduce heat and simmer 15 minutes stirring occasionally. Serve warm. Yield 5 quarts.
Hot Spicy Lemonade Punch

Yield 10 Servings

4 c cranberry juice
2/3 c sugar
12 oz can lemonade concentrate
  -thawed
4 c water
2 T honey
6 whole cloves
2 cinnamon sticks, broken
1 lemon, sliced and unpeeled

In slow-cooking pot, combine cranberry juice, sugar, lemonade concentrate, water and honey. Tie cloves and cinnamon in small cheesecloth square. Add spice bag and lemon slices to juices. Cover and cook on low for 3 to 4 hours. Remove spice bag. Keep hot in slow-cooking pot.
Hot Weather Punch

Yield 1 Servings

6 oz orange juice, Frozen
   -concentrate, thawed
6 oz lemonade concentrate, Frozen
   -Thawed
5 cn (6 oz. ea.) water
12 oz apricot nectar
2 1/2 c pineapple juice

Pour orange juice and lemonade concentrates into a 2 1/2 - 3 quart pitcher. Add water, nectar and pineapple juice, stirring. Chill. Makes about 2 1/2 quarts.
Hot Whiskey Punch

Yield 1 Servings

1 3/4 c irish whiskey
1/4 c (packed) golden brown sugar
6 thick lemon Slices
24 whole cloves
3 c hot water

Mix whiskey and sugar in pitcher to dissolve sugar. Divide among 6 heatproof glasses. Stud each lemon slice with 4 cloves. Place 1 slice in each glass. Pour 1/2 cup hot water into each; stir to blend.
Hot Wine Cranberry Punch

Yield 11 Servings

1 pt cranberry juice cocktail
1 c water
3/4 c sugar
2 cinnamon sticks
6 whole cloves
1 bottle Burgundy wine - 4/5-qt.
1 lemon, thin slices unpeeled

Combine ingredients in slow-cooking pot. Heat on low for 1 to 2 hours. Strain and serve hot. May be kept hot and served from slow-cooking pot set on lowest setting.
Orange-Peach Party Punch

Yield 30 servings

1/2 c  sugar
1/2 c  water
2    3 sticks cinnamon
1/4 c  lime juice
1    orange-peach juice, 64oz
1    chilled
1    bottle sparkling water
1    chilled
1    bottle champagne, sparkling
1    white wine or 1 liter of
1    gingerale
1    chilled
1    frozen orange wedges

Prepare Frozen Orange Wedges Cut two thin slices from small orange. Cut each slice into 8 wedges; place in a single layer on plate. Cover with plastic wrap and freeze until serving time.

Heat sugar, water and cinnamon to boiling; reduce heat. Cover and simmer 15 minutes. Cover and refrigerate at least 2 hours or until chilled.

Remove cinnamon from syrup. Just before serving, mix syrup with remaining ingredients in punch bowl. Garnish with Frozen Orange
Irish Coffee-Eggnog Punch

Yield 3 Servings

2 qt refrigerated eggnog
1/3 c brown sugar, firm packed
3 T coffee granules, Instant
1/2 t cinnamon
1/2 t nutmeg
1 c Irish whiskey
1 qt coffee ice cream
1 sweetened whipped cream
1 nutmeg, Freshly Grated

Combine eggnog, brown sugar, instant coffee and spices in a large mixing bowl; beat at low speed with an electric mixer until sugar dissolves. Chill 15 minutes; stir until coffee granules dissolve and stir in whiskey. Cover and chill at least 1 hour. Pour into punch bowl or individual cups, leaving enough room for ice cream. Spoon in ice cream. Garnish each serving as desired with whipped cream and nutmeg.
Island Fruit Punch

Yield 4 Servings

2 1/4 c orange juice
  1 c pineapple juice
  1/2 c light rum
  1/4 c fresh lime juice
  2 T grenadine syrup

Combine first 4 ingredients in a pitcher; stir well, and chill. Fill 4 glasses with orange juice mixture. Slowly pour 1-1/2 teaspoons grenadine syrup down inside of each glass (do not stir before serving).

Yield 4 cups (serving size 1 cup).
Island Rum Punch

Yield 1 Servings

1 oz White (or golden rum)
1 T Lime juice, or to taste
2 t Sugar, preferable raw, or 
   -more, To Taste
1 oz Water 
   Ice cubes

In a short cocktail glass, mix together rum, lime juice, sugar, and water. Add ice cubes and stir. Adjust amount of lime and sugar to taste. This recipe yields 1 serving.
Jack Connor's Artillery Punch

Yield 1 Servings

2 qt vodka
2 qt brandy
2 qt dry red wine
2/3 qt orange juice
1/3 qt lemon juice
1 1/4 c sugar
8 qt sparkling water

Combine all & add 8 quarts sparkling water.
Jamaican Rum Punch

Yield 18 Servings

1 c lime (or lemon juice (sour))
2 c grenadine syrup (sweet)
2 c jamaican white rum (strong)
1 c light rum (strong)
2 c pineapple juice (weak)
2 c orange juice (weak)
1/2 t nutmeg, Grated

Remember the formula 1 portion of sour, 2 portions of sweet, 3 portions of strong, 4 portions of weak.

Mix together ingredients at least 1 hour before serving. This punch looks beautiful served in a punch bowl with a pretty ice ring layered with orange slices & cherry halves. Makes 18-20 servings.
Jane Glass’ Punch

Yield 20 Servings

1 cn (large) pineapple juice
1 cn (small) pineapple juice
1 cn (large) orange juice
1 cn (small) orange juice
1 cn (small) grapefruit juice
1 1/2 oz citric acid (or lemon juice)
1 c sugar
2 qt water
1 qt ginger ale

Mix all ingredients except ginger ale. Chill. Just before serving, add ginger ale.
Jello Punch

Yield 100 Servings

9 c sugar
9 c water
6 pk jell-o
6 c water, Boiling
6 c cold water
3 cn pineapple juice, large
3 bottles lemon juice, 8 oz
1 1/2 oz almond extract
3 bottles ginger ale, 32 oz

Boil sugar and water, Dissolve jello in 6 cups boiling water and add 6 cups of cold water. Add sugar to jell-o Add pineapple juice, lemon juice and almond extract When ready to serve add ginger ale
Jubilee Punch

Yield 12 Servings

1 1/2 qt orange juice
1 1/2 c lemon juice
1/3 c maraschino cherries, with juice
2 1/2 sparkling white grape juice - 750 ml each

Mix orange and lemon juices with cherries. To serve, place in large punch bowl with large block of ice and add grape juice.
June Bug Punch

Yield 1 Servings

2 pk kool-aid, lime or any red
- flavor
2 c sugar
46 oz can pineapple-grapefruit
- juice
1 water
1 juice of 1 lemon, optional
1 mint leaves, optional

In a gallon container, add Kool-Aid, sugar and juice. Fill up the rest of the container with water; add lemon juice. Refrigerate or serve over ice. Punch may be frozen in ice trays for flavored ice cubes. Garnish with mint leaves in each glass for extra flair.
Jungle Juice Punch

Yield 0 Servings

1 1/2 qt water
4 c sugar
1 46-ounce can pineapple juice
1 46-ounce can orange juice
1/4 c lemon juice
6 ripe bananas, mashed
2 32-ounce bottles ginger ale, chilled

Combine water and sugar in a large Dutch oven. Bring to a boil; cook 5 minutes or until sugar dissolves, stirring frequently. Let mixture cool slightly. Add juices and mashed banana, stirring well. Transfer juice mixture to a freezer container; cover and freeze at least 8 hours. To serve, let stand at room temperature 4 to 5 hours or until slushy. Gently stir in ginger ale just before serving.
Juniper's Gin Punch

Yield 18 Servings

1 stephen ceideburg
1 orange
2 limes
1 water
3 c gin,chilled
2 c apricot brandy,chilled
2 l club soda,chilled
12 oz orange juice,Frozen
   -concentrate

Slice the orange and limes into thin round slices and line a 4 cup round mold with the slices. Carefully fill the mold with cold water and place in the freezer. Freeze until solid.

Combine gin, brandy, club soda, orange juice concentrate and stir to blend in a punch bowl. Unmold the ice ring and carefully float it in the punch bowl, fruited side up.
Kahlua Party Punch

Yield 1 Servings

2 c kahlua
12 oz apple juice concentrate
1/2 c lemon juice
25 oz apple juice
1 5th dry champagne
1 qt lemon-lime soda (or club)
1 ice
1 lemon, Slices
1 orange, Slices

Chill all ingredients well. Combine kahlua with undiluted apple juice concentrate and lemon juice. Pour over a small chunk of ice in punch bowl. Add sparkling apple juice, soda and champagne; stir gently. Garnish with thin lemon and orange slices. Makes 30, 1/2 cup servings.
King Eddy's Punch

Yield 20 Servings

7 c chilled cranberry juice
2 cinnamon sticks
12 cloves
1 c cranberry juice as, Frozen
- ice cubes
2 1/3 c chilled orange juice
1 orange, sliced into rings
1 lemon, slice into rings
1 lime, sliced into rings
2 c ice, Crushed
2/3 c grand marnier (or cointreau)
- (if desi, red)

Add the cinnamon sticks and cloves to the cranberry juice and marinate for 12 hours. In an ice tray, freeze 1 cup cranberry juice into ice cubes.

Remove spices. Add orange juice and sliced fruit to cranberry juice. Just before serving, add crushed ice, cranberry ice cubes and liqueur (if desired).
King Kalakau'a's Champagne Punch

Yield 1 Servings

6 bottles champagne
2 bottles Sauterne wine
   -(white Bordeaux)
6 lemons, sliced
6 oranges, sliced
6 mint leaves
1 pineapple, peeled, cut in sticks
1 c sugar
2 c brandy
2 qt fresh strawberries

The night before you prepare the punch, chill the champagne and wine.

On the day of the party slice 6 lemons and 6 oranges into a large punch bowl. Add 6 mint leaves and the sliced, peeled sticks of 1 ripe pineapple. Add 1 cup sugar and pour the Sauterne and 3 bottles of the champagne into the punchbowl. Stir until the sugar melts. Add 2 cups of brandy and 2 quarts of fresh strawberries. Mix gently. Just before serving add the remaining 3 bottles of champagne.
Knockout Planter's Punch

Yield 1 Servings

2 oz Jamaican rum
1 oz Fresh lime juice
2 oz Fresh orange juice
2 ds Tabasco brand Pepper Sauce
1 t Grenadine
1 t Tabasco brand Pepper Sauce
Soda water
Orange slice

Into a tall glass filled with ice, pour rum, lime juice, orange juice and Tabasco sauce. Stir with a long spoon. Pour grenadine over top and fill glass with soda water. Stir gently.

Serve with an orange slice on the rim of glass.
This recipe yields 1 serving.
Kohl's Punch

Yield 1 Servings

1 cn pineapple juice (46-oz)
2 c orange juice
6 c water
5 bananas, mashed
1 pk strawberries, frozen
2 juice of 2 lemons
1 mint leaves
4 c sugar
1 7-up to stretch it

Mix sugar and water. Chill. Add fruit juices and bananas right away. Freeze and then break into pieces. Add strawberries and 7-Up.
Lemon Apple Punch

Yield 4 Servings

1 c Lemonade
1 c Apple Juice
2 c Ginger Ale
   Ice Cubes
   Fresh Raspberries

Mix lemonade, juice and ginger ale together and pour over ice in four tall glasses. Garnish with raspberries.
Lemon Balm Punch

Yield 4 Servings

1/4 c sugar
1/4 c water, boiling
1/2 c lemon balm leaves, fresh
   - finely, chopped
1/2 c mint leaves, fresh, finely
   - chopped
1/2 c lemon juice
4 qt ginger ale, chilled
1 orange slices, opt.
1 lemon balm leaves, fresh
   - opt

Combine sugar and water, stirring until sugar dissolves. Combine sugar mixture, 1/2 cup lemon balm leaves, mint leaves, and lemon juice in a small bowl; cover and let stand overnight.

To serve, strain syrup mixture into a large puncher or punch bowl; pour in ginger ale, stirring gently. Garnish with orange slices and additional lemon balm leaves, if desired.
Lemon Punch

Yield 1 Servings

20 ml honey
100 ml sweet lime juice
60 ml orange juice
1/2 t lime juice,(2 ml)
   a pinch of salt
   ice as required,Crushed

TO GARNISH ================
1 sprig mint leaves
1 sl sweet lime
   a little orange peel,sliced
   - fine

PUT honey in a ribbed glass. Add the sweet lime juice, followed by orange juice, lime juice and salt. Stir once. Top with crushed ice. Garnish with mint leaves, sweet lime slice and orange peel. Serve chilled.
Lemon Sherbet Punch

Yield 1 Servings

4 c lemon sherbet
1 c froz lemonade concentrate -thawed
3 c water, Warm
1 ice cubes
1 lemon, Slices

Place sherbet in mixing bowl. Using mixer on low, add lemonade concentrate and water. Mix well, 5 mins. Refrigerate. Serve in tall glasses with ice and garnish with lemon slices.
Lemon Strawberry Punch

Yield 1 Servings

3 cn frozen lemonade, small cans
1 pk frozen strawberries, thawed
- and blended
1 qt ginger ale, chilled
1 water
1 ice

Dilute frozen lemonade according to directions on can in a punch bowl. Add blended strawberries. Just before serving add ginger ale and ice.
Lemon Tea Punch

Yield 1 Servings

1/2 c  cold lemon-flavored black
    -tea
2 T  lemon juice
2 T  orange juice
1/4 c  ginger ale
1/4 c  champagne
1    ice cubes
1    sugar,To Taste
1    orange,lemon, or strawberry
    - slices, for garnish

Mix the tea, juices, ginger ale, and champagne together and pour over ice in a tall glass. Add sugar and garnish with slices of orange, lemon, or strawberries.
Lemon-Lime Punch

1 (12 oz.) lemonade, Frozen
1 (12 oz.) orange juice, Frozen
1 (1 lb. 14 oz.) can pineapple juice
2 c cold water
1 qt soda water
2 qt ginger ale
1 qt lime sherbet

Mix together lemonade, orange juice, pineapple juice, cold water, soda water and ginger ale. Pour into punch bowl. Add the sherbet and stir for several minutes before serving. Needs no ice cubes.
Lemon-Lime Sherbet Punch

Yield 1 Servings

2 qt cold water
2 c lemon-lime soda, chilled
1/2 c lemon juice
1/2 c lime juice
1 pt lime sherbet, slightly softened

In large pitcher or small punch bowl, combine water, soda and juices. Add scoops of sherbet. Serve immediately.
Yield twelve (1-cup) servings.
Lemony Cran-Cherry Punch

Yield 4 Servings

3 oz cherry-flavored gelatin, (1-package)
1 c water, Boiling
3 c cold water
6 oz lemonade concentrate, Frozen - (1 can)
1 and undiluted, Thawed
4 c cranberry juice cocktail - chilled
1/4 c nonalcoholic grenadine syrup
2 l lemon-lime carbonated - beverage, (1 bottle) chill

Combine gelatin and boiling water in a large bowl; stir until gelatin dissolves. Let cool. Add cold water and next 3 ingredients; stir well.

Pour mixture into a punch bowl; add chilled carbonated beverage, and stir gently. Yield 4-1/2 quarts (serving size 1 cup).
Leprechaun Lime Punch

Yield 20 Servings

1  46 oz can lime citrus drink
2  12 oz cans limeade co, Frozen
1/4 c  sugar
1/4 c  lime juice
1  cn (1 quart) lime sherbert, sof
1  2 liter bottle white soda
1  lime, Slices

In a punch bowl, combine citrus drink, limeade, sugar, lime juice and sherbert; stir until smooth and sugar is dissolved. Add soda; stir to mix. Float lime slices on top. Serve immediately.

Yield  1 gallon, 20-24 servings.
Lime Lemon Punch

Yield 100 Servings

3 1/2 ga water, cold
1 1/2 ga water, hot
3 ga ice
12 lb lemon fresh
7 lb sugar, granulated 10 lb
1 t imitation lemon flavor

1. USE GRANULATED SUGAR.

2. USE CANNED FROZEN, SINGLE STRENGTH LIME JUICE AND WATER. ADD GREEN FOOD COLORING.

3. ADD ICE JUST BEFORE SERVING.
Lime Party Punch

Yield 16 Servings

1 pk (4-serving size) jell-o
   -brand gelatin, lime flavor
1 pk (4-serving size) jell-o
   -brand gelatin, lemon flavor
2 c water, Boiling
1 bottle (1 liter) club soda
   -lemon soda (or lemon-lime)
1 c white wine (optional)
1 orange, lemon or lime,
   -thinly sliced
1 ice cubes (optional)

DISSOLVE gelatins in boiling water; cool. (Keep at room temperature until ready to serve.) Stir in club soda, wine and orange slices just before serving. Serve over ice, if desired.

MAKES 8 cups or 16 servings
Lime Punch

Yield 1 Servings

2 2 liter bott sprite
1/2 ga lime Sherbet

Pour in punch bowl that has been chilled. Garnish with lemon and lime slices and cherries if desire color.
Liza's Lemonade Punch

Yield 1 Servings

1 12 oz can white grape juice
   - Frozen
1 12 oz can lemonade, frozen
1 l club soda

Unthaw and blend juices in punch bowl. Add club soda just before serving. Make ice cubes (or use a ring mold) out of reconstituted lemonade or orange juice and place in punch at serving time. This keeps the punch cool without diluting it. Slice oranges, lemons or limes and place those in the ring mold for decoration too.
London Town Gratitude Punch

Yield 1 Servings

1 c tang
1/2 c sugar
2/3 c tea powder, Instant
3 oz pkg wyler lemonade mix
1/2 t cinnamon, Ground
1/4 t cloves, Ground

Combine all ingredients. Use two tablespoons per cup of boiling water. 2 oz rum may optionally be added per cup. Mrs. Robert F. Lewis
Magical Party Punch

Yield 1 Servings

1 assorted colors liquid food
   -coloring
1 pineapple juice
1 orange juice
1 red fruit punch
1 lemon-lime soft drink
   -chilled

Stir desired amount of food coloring into separate juices. Pour juices and fruit punch into separate ice trays. Freeze. To serve, pour chilled soft drink over 3 to 4 assorted cubes.
Malihini Punch

Yield 8 Servings

2 qt orange juice
1/2 c lilikoi syrup
1/2 c guava syrup
1 ice cubes

Combine orange juice, lilikoi syrup and guava syrup; blend well. Chill. Serve over ice cubes.
Mango Punch

Yield 1 Servings

2 c  sugar
1/4 c  white rum
1 doz ripe mangos
3 qt water

Wash mangos and peel them, rub through sieve. Add water and bring to quick boil. Simmer for about 1/2 hour. Allow to cool, then add rum and sweeten. Serve chilled.
Marcelle's Milk Punch

Yield 1 Servings

1 c sugar
1 c water
2 c bourbon
2 c brandy
3 qt half and half
4 T vanilla extract
1 simple syrup
1 nutmeg, grated

For the simple syrup In a small saucepan, combine the sugar and water. Stir and boil until the sugar dissolves and the liquid becomes a slight syrup. Cool the syrup before using. Makes 1 cup. Set the syrup aside. In a glass container, combine the bourbon, brandy, half and half, and vanilla, together. Stir the liquid until incorporated. Stir in the syrup to your own desired sweetness. Chill the punch well. Serve the punch in chilled glasses and garnish with nutmeg.
Martha Hyer's Coffee Punch

Yield 15 Servings

2 qt strong coffee  
2 c milk, cold  
2/3 T vanilla  
1/2 c sugar  
1 qt vanilla ice cream  
1 c stiffly whipped cream  
1 nutmeg

Combine coffee, milk, vanilla, and sugar. Stir until sugar is dissolved. Chill until serving time. Place ice cream in a punch bowl. Pour coffee over ice cream. Pour whipped cream on top of mixture. Dust lightly with nutmeg as each cup is served.
Marty's Yellow Punch

Yield 1 Servings

1 lg packag lemon jello
1 cn frozen orange juice,(12 -oz.)
1 cn frozen pink lemonade,(12 -oz.)
1 cn pineapple juice,(46 oz.)

Mix Jello according to directions on package. In a large container, mix Jello and fruit juices. Add amount of water on each can. You can use any flavor Jello for color. Makes approximately 5 quarts. Can also be frozen for a slush.
Mele Kalikimaka Punch

Yield 1 Servings

1 cn cranberry juice, Frozen
1 concentrate
1 cn lemonade concentrate, Frozen
2 l lemon-lime soda
1 bottle sparkling mineral
1 water
1 pk raspberries, Frozen

You know how to mix.
Merry Mary Punch

Yield 24 Servings

1 bottle Tabasco brand -Extra-Spicy Bloody Mary
1 1/2 qt Orange juice
1 c Lemon juice (juice of 6 lemons)
2 T Sugar
2 c Gin, vodka (or rum), or to taste

In a large bowl, mix all ingredients well. Refrigerate until ready to serve. Pour into punch bowl with large block of ice or decorative ice float. This recipe yields 24 servings.
Mexican Sunrise Punch

Yield 6 Servings

1 cn orange juice concentrate
1 cn lemonade concentrate
1 cn limeade concentrate
9 c water
2/3 c tequila
1 cn ginger ale (12 oz.)
1 grenadine syrup (optional)
1 lime slices, for garnish
1 ice cubes

Mexican Tea Punch

Yield 8 Servings

2 c tequila
2 c tea, strong, cold
1 c pineapple juice
1/4 c honey
1/4 c water
1/4 c lime juice
1/4 c lemon juice
1 1/2 t cinnamon, ground
1 1/2 t aromatic bitters

Mix all ingredients; refrigerate until chilled. Stir before serving.

Serve over ice.
Mimi's Punch

Yield 8 Servings

1 pk raspberry kool-aid
1 c sugar
1 cn minute maid lemonade, Frozen
   -concent, rate
1 cn pineapple juice, unsweetened
1 (64 oz.)
2 qt ginger ale, canada dry
2 qt cold water

Mix Kool-Aid and sugar together with 1-3/4 quarts of water. Add lemonade concentrate and remaining water. Mix thoroughly and freeze until hard. Remove from freezer, chip and store. When ready to serve, combine chipped ice with chilled ginger ale and pineapple juice.
Mint Punch

Yield 1 Servings

1 c water
1 c granulated sugar
1 c fresh mint leaves, or you
   -can substitute
6 bigelow mint medley tea bags
1 c orange juice
1 c lemon juice
2 ga slice (or 7-up)

Bring water and sugar to a boil, boil for 5 minutes.

Place mint in a cheesecloth and place above mixture over mint, or use the tea bags

Add orange juice and lemon juice, and place in a cooler for at least 4 hours.

Add soda just before serving. Serve over crushed ice.
Mint Raspberry Punch

Yield 1 Servings

1/4 c orange juice
1/2 c lemon juice
1/2 c sugar
1 T raspberry flavoring
1/2 dozen sprigs fresh mint
1 pt cold water

Mix fruit juices, sugar and raspberry powder or flavor. Stir well and add water. Pour over large pieces of ice. Serve with a sprig of mint in each glass.
Mint-Favored Punch

Yield 1 Servings

2/3 c sugar
1/2 c fresh mint, Lightly Packed
1 leaves, snipped
2 c red grape juice, chilled
2 c orange juice, chilled
3/4 c lime juice, chilled
1 ice, Crushed
1 fresh mint leaves

Combine sugar, mint, & 2 c. boiling water; stir till sugar dissolves.

Chill. Strain, reserving liquid; discard leaves. Stir together reserved liquid, grape juice, orange juice & lime juice. Serve over crushed ice. Garnish with fresh mint leaves.
Minted Punch

Yield 8 Servings

5 c water
6 whole cloves
1 cinnamon stick - (3" to 4")
1 T ginger root, Minced
1/2 c fresh mint leaves, Chopped
1 whole mint leaves, for garnish
1/2 c sugar
1 lemon, cut in half

In large saucepan over medium heat, stir together water, cloves, cinnamon stick, ginger and mint. Bring mixture to boil, reduce heat to medium and simmer, uncovered, until liquid is reduced to 4 cups, about 15 minutes. Add sugar and stir until dissolved.

Remove from heat. Squeeze juice from half of lemon into punch and mix well. Strain punch into pitcher or punch bowl; discard solids. Thinly slice other lemon half and add to punch. Serve punch warm or cold; to serve cold, cover tightly and chill 2 hours to overnight.
Mississippi Wedding Punch

Yield 50 Servings

1 can (46-oz) pineapple juice
2 cans (6-oz) orange juice, Frozen
2 cans (6-oz) lemon juice, Frozen
1 cup sugar, very scant
1 fifth champagne (up to)
4 quarts ginger ale

Mix juices and sugar and add enough water to make 1 gallon. Just before serving, stir in champagne and ginger ale. (If frozen lemon juice cannot be obtained, use frozen lemonade and omit sugar).
Mocha Punch

Yield 20- Servings

1 1/2 qt water
1/2 c  chocolate drink mix,Instant
1/2 c  sugar
1/4 c  coffee granules,Instant
1/2 ga vanilla ice cream
1/2 ga chocolate ice cream
1 c  whipped cream,whipped
1 c  chocolate curls,optional

In a large saucepan, bring water to a boil. Remove from the heat. Add drink mix, sugar and coffee; stir until dissolved. Cover and refrigerate for 4 hours or overnight. About 30 minutes before serving, pour into a punch bowl. Add ice cream by scoopfuls; stir until partially melted. Garnish with servings (about 5 quarts).
Mock Champagne Punch

Yield 12 Servings

10 oz strawberries in syrup
  -sliced and, Thawed
2 cn peach nectar (or apricot)
  - 5.5
  - oz. each
1/4 c lemon juice
2 T honey
2 bottles white wine
  - sparkling (or white grape)
1 pt strawberry (or raspberry)
  - sorbet
1 fresh strawberries, sliced
1 fresh mint sprigs, optional

Place strawberries with syrup in blender container or food processor; blend until smooth. Pour mixture into large picture. Stir in peach or apricot nectar, lemon juice and honey; blend well. Refrigerate until serving time. To serve, pour mixture into large punch bowl. Stir in sparkling wine or white grape juice. Drop small scoops of sorbet into punch. If desired, garnish with sliced strawberries and mint.
Mock Margarita Punch

Yield 24 Servings

1 (12-oz) can lemonade, Frozen
   Concentrate, thawed
1 (12-oz) can limeade, Frozen
   Concentrate, thawed
1 c Powdered sugar
4 Whole smilin' egg whites
6 c ice, Crushed
1 Quart (4-cups) club soda
   Chilled
   Lime, Slices
   Coarse salt

In 4-quart not-metal container, combine lemonade and limeade concentrates, powdered sugar, egg whites and crushed ice; mix well. Cover; freeze, stirring occasionally. Remove container from freezer 30 minutes before serving. Spoon 2 cups slush mixture into blender; add 1 cup club soda. Cover; blend until frothy. To serve, rub rim of glass with lime slice and dip in coarse salt; fill glass. Garnish with lime slices.

YIELD 24 (1/2-cup) servings
Mom's Punch

Yield 3 Servings

1 1/2 qt cans of cranberry juice
4 6 oz. cans lemonade, Frozen
1 mold with any fruit juice
2 qt ginger ale
1 qt sherbet (any flavor)

Mix cranberry juice and lemonade in punch bowl, place frozen mold in center and add 1 bottle of ginger ale, then add sherbet. Add the rest of ginger ale. Lemon or lime sherbet makes a tart punch.
Monarchy Luau Punch

Yield 30 Servings

1 fresh pineapple
1/2 c brandy
2 T sugar
3 c pineapple juice
1/2 ga white wine
1 qt champagne

Remove rind and core form pineapple; coarsely chop fruit. Combine pineapple, brandy and sugar; marinate 6 hours or overnight. Pour pineapple juice into a ring mold and freeze. Add wine to pineapple-brandy mixture; refrigerate 30 minutes. Add pineapple juice ring and champagne just before serving.
Moosemilk Punch

Yield 20 Servings

6 eggs
113 g caster sugar
2 l milk
1 l vanilla ice cream, partially
- , Melted
600 ml dark rum
400 ml brandy
400 ml tia maria
1 freshly-grated nutmeg

Separate the egg yolks and whites into separate bowls. Add the sugar to the yolks and beat until frothy. Beat the whites until they form peaks. Combine the yolk and white mixtures and add with the milk to the ice cream. Add the rum, brandy and Tia Maria last. Serve sprinkled with nutmeg.
Mulled Cinnamon Basil Punch

Yield 4 Servings

4 c apple juice
1/4 c sugar
1/3 c cinnamon basil leaves (or -to)
   -taste
1/2 t whole cloves
2 limes, thinly sliced

Heat apple juice, sugar, cinnamon basil leaves, cinnamon stick and cloves, stirring until mixture comes to a boil. Reduce heat, stir in limes and simmer 5 minutes. Strain into mugs and serve hot, or cool and serve over ice for a cold drink.
Mystery Punch

Yield 1 Servings

1/4 c lemon juice
1 t ginger, Ground
2 qt cider (or apple juice)
3 c water
1 cn (12 ounces) orange, Frozen juice concentrate
1 hand (see below), Frozen

FROZEN HAND ===============
1 red, blue or green food coloring
1 water
1 new disposable plastic or -rubber glove

DIRECTIONS In a large pitcher or glass gallon jar; stir lemon juice and ginger until blended. Add cider, water and orange juice concentrate and stir until blended. Cover and chill at least 1 hour.

To serve, place punch in a large, chilled punch bowl. Add frozen hand or ice ring. Ladle into punch cups.

FROZEN HAND Add food coloring to water until you reach desired color.
Mystic Punch

Yield 1 Servings

1 ice cubes with raisins  
  -frozen in them to look like ice  
4 bottles (1-pint) cranberry 
  -juice  
2 1/2 c juice from 2 (1-pound 
  -14-ounce) cans of spiced 
1 c fresh lime juice (about 8 
  -limes)  
2 c orange juice  
1 sugar, To Taste

Keep the juices refrigerated until you are ready to use them. In a punch bowl, combine all the juices. Add the ice cubes and serve.

MAKES 20 CUPS
Nancy's Party Punch

Yield 1 Servings

2 qt Ginger Ale
1 12-Oz Can Lemonade, Frozen
   -Concentrate, thawed
2 c Water
2 c Cranberry Juice.
   Ice Cubes

Well before serving time, freeze water in a large Cool Whip or Similar container to make a large ice cube. (I sometimes use a pretty-shaped mold.)

Just before serving, mix together ginger ale, lemonade, 2 cups water, and cranberry juice in a large punch bowl. Float ice cube in center.
New Year’s Punch

Yield 30 Servings

46 oz juice, pineapple, 1 can
4 c tea, brewed
3 c juice, apple
1/2 c juice, lemon
2 c ginger ale

In a gallon container, combine pineapple juice, tea, apple juice and lemon juice; mix well. Store in refrigerator. Add the ginger ale just before serving.
Non Alcohol Holiday Punch

Yield 30 Servings

6 oz frozen lemonade conc, thawed
6 oz frozen oj conc, thawed
6 c  water
1/2 c  grenadine syrup
1 qt ginger ale, chilled

Combine first four ingredients in a punch bowl. Just before serving, add ice cubes and gently stir in ginger ale. Put lemon slice and a cherry in each punch cup, and serve.
Non Alcoholic Tropical Punch

Yield 1 Servings

- 6 oz strawberry gelatin
- 1 1/2 c sugar
- 2 c water, boiling
- 1 c cold water
- 46 oz pineapple juice
- 46 oz orange juice
- 1 c lemon juice
- 1/2 ga orange sherbet
- 33 3/4 oz cold ginger ale

In two separate containers, freeze 16 ounces of orange juice and 16 ounces of pineapple juices (note you can freeze a mixture of the two juices together in a mold for decorative purposes). In a punch bowl dissolve the gelatin and the sugar with the boiling water. Add cold water and the rest of the ingredients. When ready to serve, add soft sherbet, frozen juices and cold ginger ale. Stir well.
Non-Alcoholic Fruit Punch Mull

Yield 4 Servings

4 c apple juice
1/2 c cranberry juice
1/2 c pineapple juice
1 lemon, juiced
1 lime, juiced
3 T brown sugar
6 cloves
1 cinnamon stick
1 orange and/or lemon, Slices
1 ., For Garnish

Mix all ingredients together except the citrus slices and heat slowly, stirring until the sugar has dissolved. Remove from heat, leave for a few hours to infuse.

To serve, bring back to a simmer; remove and discard cloves and cinnamon. Serve in warm glasses garnished with orange and lemon slices.

Makes about 4 servings.
Non-Alcoholic Punch

Yield 1 Servings

A ==============
3 lg very ripe bananas
2 c sugar
2 c water

B ================
1 1/2 c orange juice
1 cn (large) pineapple juice
2 bottles (or 5 tins ginger-ale)

Buzz the above "A" in a blender - it looks like glop! Then add "B".

Stir into the banana/sugar/water mixture and throw in lots of ice. This is a big hit wherever it's served. It's great for a family picnic - can be served without alcohol but if adults want a little booze, add rum, rye, gin, or vodka.
Old-Fashioned Fruit Punch

Yield 50 Servings

4 c tea, cold
4 c orange juice
4 lemons, juice of
4 oranges, thinly sliced
2 c sugar, to taste
12 c ginger ale
4 c soda water, or sparkling water
1 bn mint, fresh

Combine tea, juices, orange slices and sugar. Stir until the sugar dissolves. Chill. Add ginger ale and soda just before serving. Garnish with fresh mint.

SERVES about 50
One Gallon Punch

Yield 1 Servings

TEA ============================
  4 t tea, heaping water

SUGAR SYRUP ====================
  2 c sugar
  1 c water

REMAINING INGREDIENTS ==========
  1 c lemon juice
  1 bottle ocean spray cranberry
    juice
  1 sm can pineapple juice

Make a quart of hot tea. Make sugar syrup by combining sugar and water; bring to a boil and boil 5 mins. Add the tea, let cool a little. Add lemon juice, cranberry juice, and pineapple juice. Let stand until cool enough to put in frig. I put 2 trays of ice cubes in a gallon jug and then pour in the punch, add enough water to fill.
Open House Punch

Yield 1 Servings

1 fifth southern comfort
6 oz fresh lemon juice
3 qt 7-up
1 cn (6-oz) orange juice,Frozen
1 cn (6-oz) lemonade,Frozen

Chill ingredients. Mix in punch bowl, adding 7-Up just before serving.
Orange Blossom Punch

Yield 12 Servings

1 c  orange juice,Frozen  
   -concentrate, thawed
10 oz strawberry daiquiri,Frozen  
   -mix conc,or peach, thawed
750 ml champagne,see notes,  
   -chilled
   ice cubes

NOTES  May use sparkling white grape juice in place of champagne.

In a punch bowl combine thawed concentrates. Add 4 cups cold water; stir to combine. Gently add champagne or grape juice, but do not stir. Serve immediately over ice. If desired, garnish with strawberries and Florida orange wedges.
Orange Eggnog Punch

Yield 1 Servings

1 qt sherbet (raspberry, orange
-or lime)
2 c orange juice
2 c pineapple juice
1 qt dairy eggnog
1 c sherbet

In a mixing bowl, beat the sherbet until smooth. Add orange and pineapple juices and blend thoroughly. Gradually add the eggnog. Pour into a punch bowl. Float small scoops of sherbet on the top.
Orange Pucks Punch

Yield 20 Servings

16 oz Orange Juice, Frozen
   - Concentrate
16 oz Lemonade Concentrate, Frozen
2 l Vernors Ginger Ale
2 l Crush
1 qt Orange Sherbet
   Orange (large), Slices

Mix first four ingredients. Scoop orange sherbet on top. Garnish with orange slices.
Orange Punch

Yield 1 Servings

1 ga tang orange drink
2 qt ginger ale
46 oz juice

Combine all ingredients in punch bowl. Add ice.
Orange Sherbet Punch

Yield 12 Servings

4 c chilled orange juice
1 c milk
3 T sugar
2 t orange peel, Grated
1/2 t nutmeg, Ground
1 c chilled sparkling water
1 qt orange sherbet

Combine 4 cups orange juice, 1 cup milk, 3 tablespoons sugar, orange peel and nutmeg in large pitcher. Mix until sugar dissolves. (Can be prepared 3 days ahead. Cover and refrigerate.)

Pour sparkling water into orange juice mixture and stir to blend. Scoop sherbet into large glass punch bowl. Pour punch over and serve immediately.
Pacific Fruit Punch

Yield 4 Servings

1 lg can orange juice
1 lg can apricot nectar
1 lg can pineapple juice
1 qt ginger ale
1 c fresh strawberries
1 qt orange sherbet, soften in refrigerator

Combine juices and ginger ale in punchbowl. Add sherbet, strawberries, and ice. Garnish individual glass with pineapple spears and small umbrellas. Yield 4
Padre Punch

Yield 8 Servings

6 oz can orange juice, Frozen
   - partially, Thawed
3 orange juice cans water
1 qt apple cider
5 whole cloves
2 cinnamon sticks
1 t nutmeg, Ground
3/4 t ginger, Ground
   Orange, Slices

In slow-cooking pot, combine orange juice with water, cider, cloves, cinnamon, nutmeg and ginger. Cover and heat on low for 4 to 6 hours (or longer). Garnish with orange slices. Keep hot and serve punch in slow-cooking pot. Recipe may be doubled if your slow-cooking pot is large enough.
Pali Punch

Yield 1 Servings

2 cn guava juice
1 1/2 c unsweetened pineapple juice
1 c fresh orange juice
3/4 c fresh lemon juice
1/4 c sugar
1 T grenadine syrup
1 bottle chilled gingerale
1 fresh fruit, For Garnish

Combine and stir until sugar dissolves.
Paradise Punch

Yield 1 Servings

16 lg oranges
16 lg lemons
2 cn (46 oz.) unsweetened
   -pineapple juice
2 c sugar
2 c water
6 bottles (29 oz.) gingerale
1 bn mint leaves
1 pt fresh (or strawberries)
   -Frozen
1 fresh flowers to float

Grate the rinds of 3 oranges and 3 lemons; squeeze juice from all the oranges and lemons and add the grated rinds and pineapple juice. Mix the sugar and water in a saucepan and bring to a boil, stirring until sugar is dissolved. Coll and add to juices. Add gingerale, ice, mint, berries, and flowers. Makes one full punch bowl.
Park Place Punch

Yield 1 Servings

3/4 c raspberry-cranberry drink
2 T orange juice
1 t lime juice
1 club soda

Pour raspberry-cranberry drink, orange juice and lime juice in a tall glass filled with ice. Top with club soda.
Party Milk Punch

Yield 12 Servings

1/4 c superfine sugar
500 ml bourbon, rye or blended whiskey
3 1/2 qt milk, ice cold
1/4 t nutmeg

Combine all except nutmeg in punch bowl. Add large block of ice and sprinkle with nutmeg.
Party Punch

Yield 12 Servings

1 c Strawberries
1 Apple
1 Orange
6 oz Orange Juice, Frozen
   - Concentrate, thawed
1 Juice Can Water
1 qt Orange Sherbert
1 qt Ginger Ale

Wash strawberries and remove stems and put into a large punch bowl. Wash apple. Carefully cut apple, lengthwise, into 4 equal pieces, cutting away the apple's core. Cut each apple quarter into 3 pieces. Place in punch bowl.

Wash and slice orange. Put orange slices in bowl. Add orange juice and water to bowl. Stir well. Spoon sherbert into bowl. Pour in ginger ale. Stir lightly and serve.

Serves 12.
Passion "Champagne" Punch

Yield 1 Servings

4 c cold diet 7-up
4 c cold water
1 tub crystal light passion
    -fruit-pin,eapple
1 punch mix

In a large pitcher, combine Diet 7-UP and water. Add dry punch mix. Mix well with long-handled spoon until dissolved. Serve at once or refrigerate until ready to use.
Patridgeberry Punch

Yield 8 Servings

1 qt partridgeberries
3 T lemon juice
1 c orange juice
2 c sugar
6 c water
1 qt ginger ale

Cook partridgeberries in 4 cups of water until soft. Crush and drain through a cheese cloth. Boil sugar and remaining 2 cups of water for 5 Min. Add to Partridgeberry juice and chill. Add fruit juices. Before serving add ginger ale.
Pavilion Punch

Yield 1 Servings

30 ml pineapple juice, Canned
30 ml mango juice, Canned
30 ml orange juice, Canned
   a dash of rose syrup
15 ml fresh cream, beaten
10 ml soda
   4 ice cubes

TO GARNISH ==============
   1 sl pineapple
   1 sl sweet lime
   1 cherry

PUT the ice cubes in a Chinese tumbler glass. Add pineapple juice, mango juice and orange juice to the glass. Add rose syrup and stir gently. Float with cream and top it with soda.

Serve garnished with pineapple slice, sweet lime and cherry.
Peach Champagne Punch

Yield 1 Servings

5 ripe peaches, peeled, -pitted, and sliced
2 c water
2 c sugar
1 bottle of chilled champagne

In a small saucepan combine the peaches, water, and sugar, stir until sugar is dissolved, and bring to a boil. Reduce the heat and simmer for 10 minutes. Remove from the heat and allow to cool completely. Transfer mixture to a bowl and using an immersion blender or transfer mixture to a blender, puree until very smooth. Place in the refrigerator and chill for 1 hour. When ready to serve, place 2 tablespoons of the peach puree in a champagne glass and top with your favorite chilled champagne. Yield 1 quart of punch
Peachy Power Punch

Yield 1 Servings

1/2 c  ruby red grapefruit juice
1    peach, peeled, pitted and
1    quartered
1/2    banana
1/2 c  vanilla yogurt
2 T    honey
1/2 c  low-fat milk
1    wheat germ
Peppermint Punch

Yield 8 Servings

4 c milk
2 c vanilla ice cream, softened
2 c chocolate ice cream
   -softened
1 peppermint extract
8 small candy canes

In large bowl, whisk together milk, vanilla and chocolate ice creams, and a few drops peppermint extract to taste.

Refrigerate until ready to serve. Just before serving, whisk to blend. Pour into glasses and garnish with candy canes. Makes 8 cups.
Peppermint Stick Punch

Yield 1 Servings

1 1/2 c sugar
1 1/2 c lime juice from concentrate
1 c vodka (or water)
2 T white creme de menthe or
   -teaspoon peppermint extra
2 bottles (32-ounce) club
   -soda, chilled
1 candy canes

In punch bowl, combine all ingredients except club soda and candy canes; stir until sugar dissolves. Just before serving, add club soda. Hang candy canes on edge of punch bowl or place in each punch cup for stirrer.
Percolator Punch

Yield 1 Servings

2 1/2 c pineapple juice
1 3/4 c water
2 c cranberry juice
1 T whole cloves
1/2 T allspice, whole
3 sticks cinnamon
1/2 t salt
1/2 c brown sugar

Put pineapple juice, water and cranberry juice in bottom of 8 cup percolator. Put rest of ingredients in top of percolator (basket). Perk 10 minutes. Serve hot.
Perky Party Punch

Yield 40 Servings

2 cn (large) orange juice, Frozen
2 cn (small) lemonade, Frozen
1 cn pineapple juice
2 qt ginger ale
1 packet kool-ade (any color -desired, for the punch)
1 sugar, To Taste
1 ice

Reconstitute orange juice and lemonade. Add pineapple juice and Kool- Aid. Mix. Sweeten to taste. Just before serving add ginger ale and ice.

Makes 40 cups.
Persimmon Punch - {Soo Jeung Kwa}

1 gal cold water
1/4 lb fresh ginger, rinsed, and sliced thin with, Skin On
2 oz cinnamon sticks - (8 to 10)
2 c sugar, or to taste
6 semi-dried whole persimmons - cut 1” triangles

Bring the water to a boil with the ginger and cinnamon sticks. Cook over moderate heat for 1/2 hour. Strain the liquid and discard the ginger but leave the cinnamon in the punch.

Add the sugar while the liquid is still hot, to dissolve it. Add the persimmons to the lukewarm liquid and cool. The color of the punch becomes an old rose shade. Refrigerate the punch and serve cold.

Serve whenever wanted with any Asian food.

This recipe yields 1 gallon.
Pina Colada Punch

Yield 30 Servings

5 piece ginger root, Dried
   - bruised with spoon
5 T light-brown sugar
5 T cassia bark, broken in small pieces
3 1/3 c water
10 china teabags
3 1/3 c coconut, Shredded
6 1/4 c water, Boiling
8 3/4 c pineapple juice
3 1/3 c light rum (or gin)
1 ice, Crushed
1 maraschino cherries
1 fresh pineapple chunks
1 fresh pineapple leaves (opt)

Put ginger, sugar and cassia bark in a saucepan. Add 2/3 cup water and bring to a boil. Cover and simmer 5 minutes.

Remove from heat and add teabags. Let stand 5 minutes, then strain into a bowl. In a blender or food processor, blend coconut and boiling water 1 minute. Let stand 5 minutes, then strain into tea mixture, pressing coconut to extract all moisture.
Add pineapple juice and chill 1 hour. Add rum or gin and stir well. Serve over crushed ice in tall glasses. Thread cocktail sticks with cherries and pineapple. Add a cocktail stick and swizzle stick to each glass. Garnish with pineapple leaves, if desired.

VARIATION Add more rum or gin for a stronger flavored drink.

Pineapple Citrus Punch

Yield 26 Servings

2 46 oz can pineapple juice
2 qt apple juice
2 l lemon-lime soft drink
2 6 oz can lemonade, Frozen -concentrate, thawed and und
2 orange, sliced
2 lime, sliced

Stir together first 4 ingredients. Add orange and lime slices. Serve over ice.
Pineapple Ice Cream Punch

Yield 1 Servings

1 pt Vanilla ice cream
1 pt Pineapple sherbet
1 qt Pineapple juice, chilled
1 qt Ginger ale, chilled

Creamy, sweet, and smooth. For very special occasions. Combine in punch bowl. Stir to break up ice cream and sherbet.
Pineapple Mint Punch

Yield 35 Servings

2 qt sweet cider
2 qt gingerale
1 cn pineapple juice,(46 oz)
1 cn limeade,Frozen
1 orange,sliced thin
1 lemon,sliced thin
3 sprigs mint,Crushed

Mix cider, pineapple juice and limeade together. Add sliced orange, sliced lemon and crushed mint. Add gingerale just before serving.
Pineapple Orange Punch

Yield 1 Servings

2 c unsweetened pineapple juice
2 c orange juice
1/4 c lemon juice
1 pt any flavor sherbet
1 fresh mint sprigs

Mix the juices. Divide the sherbet into six tall glasses, add the juices and stir slightly. Garnish with mint.
Pineapple Party Punch

Yield 24 Servings

1 cn (46-oz) pineapple juice
- chilled
1 pt orange sherbet, softened
1 pt vanilla ice cream, softened
1 bottle (32-oz) ginger ale
- chilled

Put juice, sherbet and ice cream into a large mixing bowl. Beat with mixer until blended. Pour into punch bowl and slowly add ginger ale.

Makes 3 quarts.
Pineapple Punch

Yield 1 Servings

1 lg pineapple
2 bananas
225 g strawberries, hulled (8 oz)
600 ml tropical fruit juice

Cut the lid off the pineapple and keep to one side. Cut the centre out of the pineapple and chop the flesh. Put in a bowl. Chop all the other fruit and add to the bowl. Add the juice.

Using a blender whiz the fruit until smooth. Pour into the pineapple or glasses and serve.
Pineapple-Lime Punch

Yield 35 Servings

3 qt unsweetened pineapple juice
8 lemons, juice of
8 oranges, juice of
3 limes, juice of
2 c sugar
4 qt ginger ale
2 qt plain soda water
1 green food coloring
-(optional)

Combine fruit juices and sugar. Chill thoroughly. Just before serving, add ginger ale and soda water. Tint a delicate green, if you wish.

Yield 35 cups.
Pineapple-Orange Punch

Yield 1 Servings

12 oz orange-pineapple, Frozen
   - juice concentrate
1 water
3 c ginger ale

Prepare juice, adding water, according to directions on can. Just before serving add two of the juice cans (3 cups) of ginger ale.
Pineapple-Raspberry Cream Punch

Yield 12 Servings

1 qt pineapple juice
2 l ginger ale
1 qt vanilla ice cream
1 qt raspberry sherbert

Pour pineapple juice and ginger ale over ice cream and sherbert. Stir until melted and blended.
Pink Lady Punch

Yield 2 Servings

2 pkgs. strawberry koolaid to simmer
2 8 oz cans orange juice, Frozen
3 cn water
2 8 oz cans lemon juice
3 cn water
2 46 oz cans pineapple and grapefruit juice
1 bottle maraschino cherries and juice
2 28 oz bottles ginger ale

Make up Koolaid according to package directions and heat to simmer.
All fruit juices and koolaid are to be mixed together 4 hours before serving.

Add Ginger Ale just before serving.
Pink Pastel Punch

Yield 1 Servings

2 pt raspberry sherbet
1 (12 oz.) can pink lemonade
4 c water
1 liter bottle lemon lime soda
1 or
1 ginger ale
10 oz pkg. raspberries, Frozen
-thawed

Soften sherbet and lemonade and combine with water. Stir in thawed raspberries. Add lemon lime soda or ginger ale at last minute. Nice for weddings.
Pink Punch

Yield 10 Servings

1 pt lemon sherbert
2 c pineapple juice, canned
1 pt cranberry juice cocktail
1 qt ginger ale

Put sherbert by spoonfuls into punch bowl. Add juices. Add ginger ale.
Plantation Coffee Punch

Yield 12 Servings

1/4 c sugar
1/3 c coffee, Instant
1 ds salt
1 t vanilla
5 c milk
1 pt vanilla (or coffee ice cream)

Whipped cream Nutmeg

Combine sugar, coffee, salt, vanilla, and milk; stir until sugar dissolves. Chill until serving time. Then ladle ice cream, by large spoonfuls, into punch bowl; pour coffee mixture over. Top with puffs of whipped cream and sprinkle with a little nutmeg. Serve in punch cups. Makes 12 servings.
Plantation Punch

Yield 1 Servings

1/4 c  dark rum
1/4 c  orange juice
2 T  pineapple juice
1 T  amaretto
    ice,Crushed
    orange rind,optional

Combine liquids in serving glass. Add ice to fill glass. Transfer to
cocktail shaker; shake. Pour into glass. Garnish and serve.
Serves 1.
Planter’s Punch - Bahamas Style

Yield 1 Servings

1 T lemon juice
1 T orange juice
1 T pineapple juice
1/2 T grenadine
2 T rum
1 ice, Shaved

Shake all ingredients together vigorously.
Planter's Punch - Jamaica Style

Yield 1 Servings

1 part fresh lime (or lemon) -juice
2 parts sugar
3 parts dark rum
4 parts ice, Crushed
1 ds angostura bitters
1 maraschino cherries to -decorate

Shake lime juice, sugar, rum, ice and bitters vigorously, pour into tall glasses and garnish each with a cherry.
Planter’s Punch

Yield 1 Servings

1 oz dark rum
1/2 oz grenadine
2 oz orange juice
2 T fresh lemon juice
1 t powdered sugar
3 oz club soda
  ice, Cracked
  ice cubes
1 maraschino cherry
1 orange slice

Fill a mixing glass with cracked ice. Add rum, grenadine, orange juice, lemon juice, and sugar. Shake and strain into collins glass filled with ice cubes. Fill with club soda. Garnish with a cherry and orange slice.
Ponche De Frutas (Fruit Punch)

Yield 4 Servings

3 Oranges, juiced
3 Lemons, juiced
2 Apples, peeled, cored,
1/2 Pineapple, peeled, cored,
1/2 c Sugar, or to taste
1/2 lb Grapes
1/2 lb Plums, pitted
1 qt Strong tea, chilled
1 qt ice, Crushed
1 qt Soda water, optional

In a bowl, combine orange juice, lemon juice, apples and pineapple. Sprinkle with sugar and stir to combine. Place grapes and plums in a blender with a small amount of water and blend until pureed. Strain puree and add to bowl of sweetened fruit and stir to combine. Place fruit mixture in a large bowl and add strong tea, crushed ice and soda water, if desired. This recipe yields 4 to 6 servings.
Ponche De Pina (Hot Pineapple Punch)

Yield 8 Servings

3 pineapple
3 c water
3 sticks cinnamon
2 t whole cloves
2 t whole allspice
3/4 c sugar
1 c coconut milk
1 qt light rum

Peel pineapples; chop or shred. Add water and let stand overnight. Put in large saucepan with spices, sugar, and coconut milk. Boil for 5 minutes.

Strain liquid into large pitcher. Add rum and serve hot. Makes 8-12 servings.

Note If fresh coconut milk is not available, pour sweet milk over shredded coconut. Let stand for several hours. Squeeze through a cloth.
Port Punch

Yield 1 Servings

1 ga Cranberry Juice
2    Fifths White Port
2    Oranges, thinly sliced

Chill cranberry juice and port, then combine in a punch bowl. Float oranges on top and serve over ice.
Portofino Punch

Yield 16 Servings

92 oz hawaiian punch,chilled
2/3 c pineapple juice
6 oz lemonade,frozen
    -concentrate,thawe
12 oz club soda,chilled

Combine punch, juice and lemonade in punch bowl. Just before serving, add club soda. Garnish with lemon and lime slices or fresh mint, if desired.
Power Punch

Yield 40 Servings

1  fifth of whiskey  
1  fifth of sauterne  
1  fifth of brandy  
1  fifth of sherry  
1  fifth of champagne  
1  fifth of soda water  
1  oranges  
1  lemons

1. Mix and chill the first four ingredients overnight.

2. At serving time, add chilled champagne and soda water.

3. Stir. Into each glass place a slice of orange and slice of lemon.

Makes 40 (4-ounce) servings.
Presbyterian Punch

Yield 8 Servings

32 oz chilled mango juice
3 limes, juiced and with zest
4 dried habanero's, crushed

Allow to mix for 2 hours before serving.
Press Conference Punch

Yield 96 Servings

92 oz Hawaiin Punch, or Hi C --2 cans
64 oz Five Alive Juice
12 oz mixed fruit, Frozen
  - unsweetened -- 1 bag
12 oz strawberries, Frozen
  - unsweetened -- 1 bag
1/2 ga sherbet, rainbow or other
1 ga ginger ale, 2- two liter bottles
  or seven up
  vodka, to taste -- opt'l

Stir together juices and frozen fruit in a large punch bowl. (I used two fairly large bowls and put half the ingredients into each bowl.) Spoon in the sherbet. (I used a mini- ice cream scoop for this.) Slowly pour in soda shortly before serving.
Pretty Party Punch

Yield 1 Servings

4 c cranberry-raspberry juice
4 c orange juice
2 c pineapple juice
2 c seltzer (or club soda)
1 c fresh/frozen strawberries
- set straw, berries aside

In a large pitcher or punch bowl mix together the cranberry-raspberry juice, the orange juice, the pineapple juice & seltzer. Stir in the strawberries. Add two handfuls of ice cubes of punch isn't cold enough.
Pseudo-Champagne Punch

Yield 10 Servings

2 bottles white grape juice
1 bottle club soda
56 oz (2 bottles) 7-up

Mix ingredients. Serve well chilled. Tastes like champagne!!
Puck-R-Up Punch

Yield 20 Servings

12 oz Cran-raspberry Drink, Frozen
   - Thawed
16 oz Frozen Limeade, Thawed
1/3 c Powdered Orange Breakfast
   - Drink Mix
   As Tang
1/3 c Sugar
8 c Cold Water
2 l Squirt

Combine above ingredients, except Squirt, in large pitcher. Stir to mix. For individual servings, mix two-thirds of juice mixture and one-third of Squirt in a glass filled with ice. Stir to blend. Garnish with orange and lime slices.
Pumpkin Punch

Yield 6 Servings

1 c  pumpkin, canned puree
1/2 c  brown sugar
1/4 c  honey
1 t  cinnamon
1/2 t  nutmeg
1/2 c  orange juice
1 qt vanilla yogurt, Frozen

Combine ingredients in blender and whirl until smooth. Pour into carved out pumpkin to serve.
Punch

Yield 1 Servings

2 pk koolaid, lemon or lime
2 c pineapple juice
2 c sugar
1/2 ga water, plus
1 pt water
1 qt ginger ale

Mix together.

Makes 1 gallon.
Punch - Orange Or Lime

Yield 1 Servings

ORANGE =========================
  2 pk orange kool-aid
  1 cn frozen orange juice,(12 -oz.)
  1 qt orange sherbet
  2 l 7-up (or ginger ale)

LIME ===========================
  2 pk lime kool-aid
  1 frozen lemonade,(12 oz.)
  1 qt lime sherbet
  2 l 7-up (or ginger ale)

Make Kool-Aid as directions on packet. Add frozen juice, undiluted. Add sherbet, then 7-Up when ready to serve.
Punch For A Bunch

Yield 12 Servings

6 oz pineapple-orange, Frozen
    - concentrate
6 oz grapefruit juice, Frozen
    - concentrate
1 qt water
1 qt sugar-free lemon-lime soft
    - drink

Combine juice concentrates and water in a gallon container. Stir well to mix. Just before serving, add soft drink.
Quick Cranberry Punch

Yield 12 Servings

1 6 ounce can pink, Frozen
   -lemonade concentrate, thawed
1 32 ounce bottle cranberry
   -juice cocktail, chilled
2 12 ounce cans ginger ale
   -chilled

Prepare lemonade as directed on can in large pitcher.

Stir in cranberry juice cocktail and enough ice to chill. Just before serving, stir in ginger ale.

12 servings (3/4 cup each).
Quick Fruit Punch

Yield 30 Servings

1 cn (46-oz) sweetened orange juice
1 cn (46-oz) sweetened pineapple juice
4 c ginger ale

Radioactive Punch

Yield 1 Servings

1  see below

Easiest is to mix something yellow with something blue. Orange juice and Mountain Dew are good for the yellow, Great Bluedini kool-aid is good for the blue. You'll end up with a radioactive shade of green.
Rainbow Punch

Yield 6 Servings

3 c chilled red fruit punch
   -drink,(i prefer to use fro
1 qt lemon sherbet,(or
   -experiment with other
3 c chilled lemon-lime soda or
   -sparklin,g water

Start with 6 tall juice glasses. Pour 1/2 cup juice into each glass. Place about 2/3 cups sherbet in each glass. Fill rest of glass with soda. Serve.
Raspberry Champagne Punch (Borden)

Yield 3 Servings

20 oz red raspberries in Frozen
   - syrup, thawed
1/3 c lemon juice
1/2 c sugar
750 ml rosé
1 qt raspberry sherbet
750 ml champagne, or asti spumante,
   - chilled

In the blender container, pure the raspberries. In a large punch bowl, combine the pured raspberries, lemon juice, sugar and wine; stir until the sugar dissolves. Just before serving, scoop the sherbet into the punch bowl; add champagne. Stir gently.
Raspberry Punch

Yield 1 Servings

1/2 ga raspberry sherbet
1    46 oz. can hawaiian punch
1    2 liter 7-up (can use diet)

Scoop sherbet into punch bowl. Add Hawaiian Punch. Just before serving, add 7-Up. Stir gently. The sherbet will dissolve slowly and keep the punch cold.
Raspberry Sherbet Punch

Yield 10 Servings

1/2 ga raspberry sherbert
2 l ginger ale
33 oz pineapple juice

Combine all together and serve.
Reception Tea Punch

Yield 1 Servings

2 qt iced tea
2 c cranberry cocktail juice
2 bottles ginger ale, (28 oz.)
2 cn frozen lemonade, (6 oz.)
2 cn frozen limeade, (6 oz.)

Pour tea into punch bowl and add lemonade, limeade and cranberry juice. Put block of ice or cubes in punch; add ginger ale just before serving.
Red Punch

Yield 1 Servings

1 pk cherry kool-aid
1 pk raspberry kool-aid
2 c sugar
1 cn (6oz) lemonade, Frozen
   -concentrate
1 cn (6oz) orange juice, Frozen
   -concentrate
3 qt water
1 bottle, (16 oz) sprite or
   7-up

Combine all ingredients except Sprite or 7-Up. Mix well. When ready to serve, add Sprite or 7-Up. Makes one gallon.
Red Satin Punch

Yield 35 Servings

1 qt apple juice
2 bottles (1-liter) 7-up
1 qt cranberry juice
2 trays 7-up cubes

Fill 2 ice-cube trays with 7-Up and freeze until set. Mix juices and 7-Up together and float 7-Up cubes in it.
Red Wine Punch

Yield 20 Servings

2 lg cans pineapple juice
1 lg bott cranberry juice
1/2 ga burgundy wine
1 c lemon juice
1 c apricot liqueur

Mix all ingredients together. Serve chilled, can be frozen.

Serves 20.
Rhubarb Citrus Punch

Yield 1 Servings

8 c rhubarb, Diced
5 c water
1 1/3 c sugar
2 c orange juice
3/4 c lemon juice
1 qt ginger ale (or 7-Up), chilled
1 qt fresh (or), Frozen
-strawberries, (optional)

In kettle, simmer rhubarb and water until rhubarb is soft. Cool; strain. Measure 4 cups juice and return to kettle with the sugar. Heat to dissolve sugar. Chill. Add the orange and lemon juices. Just before serving, add ginger ale and strawberries, if desired. Pour over ice.
Rhubarb Punch

Yield 1 Servings

4 c rhubarb, Cut Up
1/2 c sugar
2 c water
1 (6 Oz.) Can lemonade, Frozen
1 (12 Oz.) Can 7-Up (or white) -soda

Cook until rhubarb is mushy. Strain. Add frozen lemonade. When ready to serve add the 7-Up or soda. Note Rhubarb base can be made up during rhubarb season and frozen for use with lemonade and 7-Up later.
Roman Punch

Yield 10 Servings

1 qt lemon sherbet
1 c choice rum
1 split of champagne, iced

In a chilled bowl, turn out the lemon sherbet. Slowly, mix the rum into it. Now quickly add the champagne which has been chilled, and serve in sherbet glasses. It should be of a mushy texture, to be drunk, not spooned.
Rose Punch

Yield 8 Servings

1/2 c  water
1/4 c  sugar
2 c  rose wine,chilled
1 c  white grape juice,chilled
3 c  sparkling mineral water
   -chilled
1    red (or green seedless
   -grapes)

Heat water and sugar to boiling in small saucepan, stirring until sugar is dissolved; cool to room temperature. Mix wine, grape juice and cooled syrup in pitcher; stir in mineral water. Place small clusters of grapes in bottoms of stemmed glasses; pour punch over. Yield 8 servings (about 3/4 cup)
Rose's Wedding Punch

Yield 32 Servings

2 lemon lime koolaid
1 1/2 c sugar
1 ** add water to 2 quarts
2 seven-up
1 pineapple juice
1/2 ga pineapple sherbert

Mix the above ingredients. Serves 32 half cups. Can add more 7-Up if you wish.
Ruby Fruit Punch

Yield 1 Servings

1/4 c sugar
1/2 c water
1 (4/5 qt.) bottle rose' wine
2 1/2 c orange juice
1/4 c lemon juice
1 pk (10 oz.) strawberries, Frozen
1 (28 oz) bottle carbonated wtr
1 lime, Slices

In a large saucepan combine sugar and water and heat over moderately high heat to the boiling point; then reduce heat to low and simmer 5 minutes. Remove from heat and cool. Combine wine, fruit juices, sugar syrup and strawberries. Pour over ice in a punchbowl. Stir in carbonated water when ready to serve. Garnish with lime slices.
Ruby Punch Bowl

Yield 24 Servings

1 1/2 c  water
2 c  sugar (or less, to taste)
2  3-4 inch sticks cinnamon
2 t  whole cloves
1/8 t salt
2  bottles (750 ml) burgundy
1  or other red table wine
2 c  chilled cranberry cocktail
1 l  chilled apple cider
1  ice
1  thin lemon (or lime), Slices

In saucepan bring water, sugar, spices and salt to boil. Lower heat
and simmer 10 minutes; strain-out and discard spices; cool syrup.
Combine spiced syrup with wine, cranberry juice cocktail and cider.
Pour into punch bowl, add ice and lemon slices.
Ruby Red Grapefruit Punch

Yield 17 Servings

48 oz ruby red grapefruit juice
  -chilled
33 3/4 oz club soda
25 1/3 oz dry white wine, chilled

Combine all ingredients in a large punch bowl; stir well. Yield 17 servings (serving size 3/4 cup).
Rum Cranberry Punch

Yield 25 Servings

2 c  light rum  
1/2 c  sugar  
12 oz orange juice, Frozen -concentrate  
32 oz cranberry juice  
28 oz ginger ale

Combine rum, sugar, orange juice and cranberry juice. Refrigerate. Just before serving, add ginger ale and ice cubes or ice ring. Makes 2-1/2 quarts.
Rum Punch

Yield 1 Servings

1 qt Dark Rum
1 qt Vodka
1 pt Light Rum
1 qt Strawberry juice
1 qt Orange juice
1 qt Pineapple juice
1 pt Fresh strawberries
1 pt Orange wedges
1 pt Pineapple chunks

Mix all ingredients well. Cover and chill for 24 hours.
Rum-Lime Punch

Yield 4 Servings

1/2 c Simple syrup
1 c Dark rum
3/4 c Fresh lime juice
5 T Grenadine
1/4 t Bitters
1 pn nutmeg, Ground
Ice cubes
Lime, Slices

For the simple syrup, combine equal amounts of sugar and water, bring to a boil and cook until sugar is dissolved. Cool. Mix all punch ingredients together. Serve over ice, garnish with lime slice. This recipe yields 4 servings.
Ryan’s Punch

Yield 1 Servings

1 bottle absolute vodka
1 ga hawiian punch
1/2 ga pineapple juice

Mix in a large pot or bowl, refrigerate or chill with ice.
Sangria Punch

Yield 8 Servings

2/3 c  lemon juice
1/3 c  orange juice
1/4 c  sugar
1  bottle (750 milliliters) dry
   - red wi,ne

Strain juices. Add sugar, stirring until dissolved. Mix juice mixture and wine. Add ice. Garnish each serving with twist of lemon peel if desired.
Santa’s Punch

Yield 1 Servings

1 qt pineapple juice
1 pk (2 qt) lime kool-aid
1 qt lime sherbet
2 qt ginger ale

Preparation Mix Kool-aid in punch bowl. Add pineapple juice. Just before serving, add sherbet by spoonfuls. Add ginger ale. For red punch, use raspberry Kool-aid and sherbet.
Scottish (Ross's) Whiskey Punch

Yield 1 Servings

2 lemons
1 orange
8 oz demarara (raw brown) sugar
1 (4oz for a sharper punch
8 oz for a sweeter punch)
1 t ginger essence (extract)
4 cloves
2 cinnamon sticks
3 ds angostura bitters
1 3/4 pt water, Boiling
1 bottle scotch whiskey
2 sherry glasses of green
1 ginger wine

Slice lemons and orange into a large bowl. Add the sugar, ginger essence, cloves, cinnamon and bitters. Pour over the boiling water and leave to cool. When cool, add the whiskey and the green ginger wine. Cover and leave overnight. To serve, transfer to a punch bowl and top with ice, or reheat and serve warm.
Sea Captain's Punch

Yield 1 Servings

1 qt strong tea
10 lemons
1 fifth dark rum
1/2 c brandy
1/4 c peach brandy
2 c unsweetened pineapple juice

Combine 1 qt. cold water and 3 teabags of tea in a large container. Let brew either outside or in refrigerator about 1 hour. Meanwhile, remove rind from the lemon. Cut the rind into thin strips. Add the rind and juice of the lemons to the brewed tea. Cover and store overnight at room temperature.

Just before serving, pour tea mixture, rum, pineapple juice, and both brandies over a block of ice in a punch bowl.
Sea Foam Punch

Yield 1 Servings

1 pk (2.5-oz) unsweetened lemon-lime soft drink mix
1/2 c sugar
1 qt cold milk
1 pt vanilla ice cream
2 bottles (7-oz) lemon-lime carbonated beverages, chi

Place soft drink powder, sugar & milk in a large punch bowl, stir to dissolve. Add ice cream by spoonfuls. Resting bottle on rim of the bowl,

Carefully pour in carbonated beverage. Serve immediately. Serves 15.
Sherbet And Ginger Ale Punch

Yield 16 Servings

2 l sherbet (use your favorite flavor or)
2 l ginger ale

1. Scoop sherbet into punch bowl. Slowly pour ginger ale over the sherbet.

2. Serve.

3. Replenish sherbet and/or ginger ale as needed.
Sherbet Champagne Punch

Yield 20 Servings

1 1/2 c pineapple juice, chilled
1 1/2 c orange juice, chilled
3/4 c lemon juice
1 qt orange sherbet
3 1/4 c champagne, chilled
10 strawberries, fresh, -optional

In punch bowl, combine pineapple, orange and lemon juices. Just before serving, scoop sherbet into punch bowl. Add champagne, stirring gently.

Garnish each glass with whole strawberry, if desired.
Sherbet Punch

Yield 25 Servings

4 1/2 c sugar
3 c lemon juice
2 1/2 c pineapple juice
   1 qt ginger ale (or champagne or)
      - white table wine
2 qt sherbet, (up to 3)
1 qt water
3 c orange juice
2 c water

Cook sugar and 1 qt. water together until sugar is dissolved. Chill. Add fruit juices, 2 cups water and chill. When ready to serve, stir in ginger ale or wine, then drop in sherbet by scoops.
Shirley's Punch

Yield 24 Servings

1 qt ice cream
1 ga sweet milk
1 bottle concentrated hawaiian - punch

Combine all ingredients in a punch bowl.
Shower Punch

Yield 10 Servings

12 oz limeade, Frozen
1/2 l 7-up
1/2 ga lime sherbert
1/2 l good quality vodka
1 ice cubes

In a large punchbowl, combine the thawed limeade with the 7-Up and the Vodka. Scoop the lime sherbert in large chunks and add to the punchbowl. Add about 1 quart of ice cubes. Stir and enjoy.
Silver Punch

Yield 20 Servings

1/4 bottle gin
1 bottle champagne -- (brut)
28 oz club soda
28 oz 7-up®

Chill all ingredients well before mixing in a chilled punch bowl. Add a large block or ring of ice (a tube pan is handy for freezing a ice ring) to keep everything cold. Serve in stem glasses (Champagne glasses are pretty for this) instead of punch cups.
Sleigh Ride Punch

Yield 1 Servings

2 qt Cranberry juice
1 lb Tangerines, in 1/2" slices
1/2 t cloves, Ground
2 Cinnamon sticks
1 qt Sprite
1 l Captain Morgan's Spiced Rum
Festive ice mold

In a sauce pan, bring the cranberry juice, tangerines, cloves, and cinnamon sticks up to a boil. Remove the pan from the heat and set aside. This will infuse the tangerines and spices into the juice. Chill the infused juice, completely. In a punch bowl, whisk the juice, sprite and rum together. Chill the punch completely before serving. Serve the punch in a pretty punch bowl with and festive ice mold.

This recipe yields 1 gallon of punch.
Slush With A Punch

Yield 1 Servings

3/4 c sugar
7 c water
12 oz can lemonade, Frozen
1 concentrate, thawed &
1 undiluted
12 oz can orange juice, Frozen
1 concentrate, thawed &
1 undiluted
6 oz can pineapple juice, Frozen
1 concentrate, thawed &
1 undiluted
1 to 1/2 cup coconut liqueur
5 to 6 cups lemon-lime
1 carbonated beverage
1 chilled

Combine sugar & water in a saucepan; bring to boil, stirring until sugar dissolves. Cool. Add concentrates & liqueur, stirring well. Pour mix into large freezer-safe container, & freeze. To serve, spoon about 1 cup slush mixture into a glass & add 1/2 cup lemon-lime beverage, stirring until slushy.
Slushy Wedding Punch

Yield 100 Servings

10 cn (12 oz. ea.) lemonade, Frozen
   - concentrate, thawed
10 cn (12 oz. ea.) orange, Frozen
   - juice concentrate, thawed
20 cn (12 oz. ea.) water
12 oz apricot nectar
2 boxes (10 oz. ea.), Frozen
   - strawberries or raspberries
8 bottles (1 liter ea.)
   - lemon-lime carbonated beverage

In a large container such as a plastic jug (or several), mix lemonade, orange juice, water, nectar and strawberries. Freeze 2-3 hours before serving. Just before serving, chop up partially-frozen mixture in a punch bowl. Add carbonated beverage.

Makes 100-125 servings.
Snow Punch

Yield 6 Servings

3 ripe bananas
1 c light cream
1/2 c sugar
3 7-oz bottles lemon-lime soda
   - chille,d
1 c lemon sherbet
3 T flaked coconut

Advance preparation  Pour lemon juice into blender container. Slice bananas into container. Cover; blend till pureed. Combine banana mixture, cream, and sugar; chill. Before serving Add lemon-lime soda, stirring gently to blend. Serve in small glasses or punch cups. Top with spoonfuls of lemon sherbet; sprinkle with flaked coconut.
Soo Jeung Kwa (Persimmon Punch)

Yield 1 Servings

1 gal water, cold
1/4 lb ginger, fresh, rinsed,
- sliced thin with
2 oz cinnamon sticks, 8-10
2 c sugar, or to taste
6 whole semi-dried persimmons
- cut into 1 triangles

1. Bring the water to a boil with the ginger and cinnamon sticks. Cook over moderate heat for 1/2 hour. Strain the liquid and discard the ginger but leave the cinnamon in the punch.

2. Add the sugar while the liquid is still hot, to dissolve it. Add the persimmons to the lukewarm liquid and cool. The color of the punch becomes an old rose shade. Refrigerate the punch and serve cold.

Serve whenever wanted with any Asian food. Makes 1 gallon.
South Pacific Islands Rum Punch

Yield 1 Servings

12 bottles light rum
12 bottles dark rum
2 lb raw (or dark brown sugar)
5 whole vanilla beans
6 dozen oranges
6 dozen lemons
6 limes
6 lg grapefruit
10 ripe bananas
2 ripe pineapples
6 bottles dry white wine
-chilled
15 + gallon container (see notes)
-orange, lemon and lime
-slices for decoration

Pours rums into container. Add sugar and vanilla beans. Stir until sugar is dissolved. Cut the citrus fruits in half. Squeeze juice into the rum; then toss in the shells. Peel and slice the bananas. Peel and slice the pineapple.

Add banana and pineapple to rum. Cover container and let stand in a cool place for two to three days. Stir several times during each day.
On the day of the celebration, remove pulp, vanilla beans and citrus rinds. Pour rum mixture over ice in a large punch bowl and let chill for a few hours. Just before serving add chilled white wine. Decorate bowl with sliced citrus fruits and float a few slices in the punch. If you don't have a large punch bowl, add ice to the container; let chill. Add wine just before serving - float citrus slices in the punch. 
125 to 150 servings

Southern Comfort Punch

Yield 12 Servings

6 md lemons
4 md navel oranges
12 oz lemonade,Frozen
6 oz orange juice,Frozen
1 concentrate
2 l lemon-lime soda
1 l southern comfort

Line 2 baking sheets with plastic wrap and set aside. Slice lemons into rounds as thin as possible. Arrange lemon slices in layers on one prepared baking sheet. Repeat with oranges; layer on second baking sheet. Place in freezer for 2 to 2 1/2 hours, until fruit slices are frozen. Just before serving, open the cans of frozen lemonade and orange juice, and place frozen juices in a large punch bowl. Add the soda, Southern Comfort and several handfuls of ice. Remove frozen fruit slices from freezer and arrange over the top of punch. Serve immediately.
Southern Fresh Fruit Punch

Yield 18 Servings

6 lg lemons, up to 8
4 lg oranges, up to 6
2 qt water
1 1/2 c sugar
8 regular-size tea bags
1 c fresh pineapple, Diced

PEEL lemons and oranges; carefully remove and discard pith, reserving rind. SQUEEZE juice from lemons to measure 1 1/2 cups; squeeze juice from oranges to measure 2 cups. Set juices aside. BRING 2 quarts water and sugar to a boil in a large saucepan, stirring often; boil 1 minute. Pour over tea bags and rind; cover and steep 20 minutes. DISCARD tea bags and rind, squeezing tea bags gently. STIR in juices and pineapple. Cover and chill at least 2 hours.

Serve over ice. Yield about 3 quarts.
Space Needle Blast-Off Punch

Yield 1 Servings

1/2 oz orgeat syrup
3/4 oz orange curacao
1 1/2 oz sweet and sour
1 1/2 oz orange juice
1 1/2 oz white rum
1 oz rum
1 garnish, stemmed maraschino

Combine all ingredients. Shake well and pour over ice in Tom Collins glass. Garnish.
Sparkle Punch

Yield 1 Servings

1 1 1/2 liter chablis
1 l sprite

Pour wine and soda pop over block of ice in punch bowl. Add red maraschino cherries to suit. Serve over ice cubes in tall glasses.
Sparkling Apple Punch

Yield 16 Servings

2 cinnamon sticks
64 oz apple juice
2 c unsweetened orange juice
2 (25.4 oz)bottles sparkling -apple cider
1 icy fruit wreath

Drop cinnamon sticks into bottle of apple juice; chill at least 2 hours. Pour juice into a large punch bowl, discarding cinnamon. Pour in orange juice and apple cider.
Sparkling Champagne Punch

Yield 7 Servings

24 oz lemonade concentrate, Frozen
   - thawed, and undiluted
24 oz pineapple juice concentrate
   - thawed, and undiluted
6 c water
1  ice cubes (or ice ring)
2 33.8 oz bottles ginger ale
   - chilled
28 oz tonic water, chilled
1 25.4 oz bottle champagne
   - chilled

Combine first 3 ingredients; chill well. To serve punch, pour juice mixture over ice in a large punch bowl. Gently stir in ginger ale, tonic water, and champagne.

Yield 7 quarts
Sparkling Cranberry Punch

Yield 25 Servings

2 qt cranberry juice cocktail
 -chilled
6 oz pink lemonade, Frozen
 -concentrate, t, hawed
32 oz sparkling water, chilled

Mix cranberry juice cocktail and lemonade concentrate in punch bowl. Just before serving, stir in sparkling water. 25 servings (about 1/2 cup each);
Sparkling Cranberry-Apricot Punch

Yield 32 Servings

48 oz cranberry-apricot drink
2 25oz bottles white grape jce
2 md apricots,sliced
2 16oz bottles soda

Chill ingredients. Mix cranberry-apricot juice and grape juice in punch bowl. Just before serving, stir in soda (sparkling water) and apricots.
Sparkling Fall Harvest Punch

Yield 10 Servings

2 c cranberry juice
2 c apple juice
1 1/2 c orange juice
2 c club soda
1 orange slices, For Garnish
1 cranberries, For Garnish

Combine juices in a large bowl or pitcher.

Just before serving, add club soda and stir. Garnish with sliced oranges and fresh whole cranberries.
Sparkling Mock Champagne Punch

Yield 10 Servings

3/4 c sugar
1 c water
1 c grapefruit juice
1/2 c orange juice
1/2 c grenadine
1 1/2 c ginger ale, chilled
1 twists lemon peel, optional
  maraschino cherries
  -optional

In small saucepan, combine sugar and water. Simmer about 1 minute or until sugar is dissolved, stirring constantly. Pour grapefruit juice, orange juice and grenadine into 2 quart non-metal container; mix in sugar/water mixture. Refrigerate. Just before serving, pour into punch bowl; add ginger ale, pouring slowly down sides of bowl. Serve over ice. If desired, garnish with lemon peel and maraschino cherry.
Sparkling Pineapple Punch

Yield 10 Servings

1 c guava nectar
1 one, (3-pound) ripe
1 pineapple--peeled,
1 cored and cut into
1 1-inch chunks
1/4 c honey
2 qt cold unsweetened pineapple

juice, (see note)
1 two, (750-ml) bottles
1 cold brut sparkling
1 wine
3/4 c calvados (or cognac)

1. Pour the guava nectar into an 8-inch metal ring mold or kugelhopf mold; the nectar should cover the bottom of the mold. Freeze until firm, about 25 minutes. Put the pineapple chunks and honey in a blender and puree until smooth. Pour the pineapple puree over the frozen guava nectar, cover and freeze until solid, at least 2 hours.

2. In a large punch bowl, combine the pineapple juice, sparkling wine and Calvados. Warm the bottom of the mold under hot water to thoroughly loosen the pineapple ice. Invert the ring onto a sheet pan, then carefully lower it into the punch, guava side up. Ladle the punch into glasses and serve.
Sparkling Punch

Yield 10 Servings

6 oz grape juice,Frozen
   -concentrate
6 oz orange juice,Frozen
   -concentrate
6 oz lemonade concentrate,Frozen
4 c  water
1 qt ginger ale,diet

Combine all ingredients except ginger ale; chill several hours. At
serving time, slowly pour in ginger ale. Serve over cracked ice. If
desired, garnish with frosted Tokay grapes. 10 to 12 servings.
Sparkling Red Slush Punch

Yield 2 Servings

2 c sugar
1 cn pineapple juice, large can
2 qt cranberry juice

Stir sugar into boiling water. Let cool. Add other liquids and freeze. Remove from freezer 1/2 hour before serving. Scoop out slush into punch bowl. When bowl is 1/2 full, slowly add lemon-lime soda (1 gallon maximum). Slush mixture with back of spoon before serving.
Sparkling Rose’ Punch

Yield 50 Servings

2 pk sliced strawberries, Frozen
  - thawed
1/2 c sugar
2 bottles, (4/5 qt. each)
  - rose' wine
2 cn (6 oz. each) lemonade
  - concentrate
1 qt sparkling water, well
  - chilled
1 ice cubes (or block of ice.)

In a bowl combine berries, sugar and 1 bottle wine. Cover and let stand for 1 hour at room temperature. Strain mixture into punch bowl. Add frozen lemonade concentrate, stir until completely thawed. Add remaining bottles of wine, pour in sparkling water. Add ice.
Sparkling Strawberry Punch

Yield 1 Servings

2 pk (10-oz) strawberries, Frozen - Thawed
1 cn (6-oz) lemonade, Frozen - slightly, Thawed
1 fifth rose wine, chilled
2 bottles (28-oz) ginger ale - chilled
1 bottle (28-oz) club soda - chilled
2 trays ice cubes
1/4 c sugar
1 sl orange, For Garnish

About 10 minutes before serving, blend strawberries & lemonade concentrate in blender. Cover & at high speed, blend until well mixed. Pour this mixture into a chilled punch bowl. Add all ingredients except orange slices. Stir punch until sugar is completely dissolved. Garnish with orange slices. Makes 18 cups.
Spice Party Punch

Yield 4 Servings

1 cn (46 oz.)
   -pineapple-grapefruit juice
1 qt apple juice
3 cn (6 oz.) orange juice, Frozen
   -concent, rate
1 cn (5 3/4 oz.) lemon, Frozen
   -juice
24 whole cloves
3 pieces (3 in.) cinnamon
1/2 t ginger
1/2 t allspice, Ground
1/2 t mace
1 c sugar
4 qt ginger ale

Combine fruit juices. Tie cloves in cheesecloth bag (unless you want to go fishing for them later); add to juices with other spices and sugar. Mix well. Let stand several hours. When ready to serve, remove spice bag; stir well. Pour over ice in punch bowl; add ginger ale.
Spiced Apricot Punch

Yield 12 Servings

1 46 ounce can apricot nectar
3 c orange juice
1/2 c brown sugar, Packed
2 T lemon juice
3 cinnamon sticks
1/2 t whole cloves

In slow-cooking pot, combine apricot nectar, orange juice, brown sugar, and lemon juice. Tie cinnamon and cloves in small cheesecloth bag; add to juices. Cover and heat on low for 2 to 5 hours. Serve hot from pot.
Spiced Hot Percolator Punch

Yield 16 Servings

1 qt apple cider
1 pt cranberry juice
1 pt orange juice
1/2 c sugar
1 t allspice, whole
3 cinnamon sticks

1. Combine cider and juices in automatic percolator.
2. Place sugar and spices in basket.
3. Allow it to go through cycle.
4. Serve hot.

Makes 16 servings.
Spiced Peach Punch

Yield 12 Servings

1 (46 oz.) can peach nectar
1 (20 oz.) can orange juice
1/2 c brown sugar, firmly packed
3 (3 inch) pieces stick
   -cinnamon, bro, ken
1/2 t whole cloves
2 T lime juice

Combine peach nectar, orange juice, and brown sugar in a large saucepan. Tie cinnamon sticks and cloves in a cheesecloth bag and drop into saucepan.

Heat slowly, stirring constantly, until sugar dissolves; simmer 10 minutes. Stir in lime juice; ladle into mugs. You may garnish with cinnamon sticks. Serve warm. Yield 12
Spiced Percolator Punch

Yield 22 Servings

9 c unsweetened pineapple juice
1 cup cranberry juice cocktail
4 1/2 c water
1 c brown sugar
1 coffee basket
4 1/2 teaspoons whole cloves
4 cinnamon sticks, broken
1/4 teaspoon salt

In a party-size coffee pot (24-30 cups) combine the 9 cups of unsweetened pineapple juice, 9 cups cranberry juice cocktail, 4-1/2 cups water, and 1 cup of brown sugar. In the basket assemble place the cloves, cinnamon sticks, and salt. Assemble, plug in, and perk. Serve piping hot. Makes approximately 22 servings.
Spicy Percolator Punch

Yield 1 Servings

2 c cranberry juice
2 1/2 c pineapple juice
1/2 c water
1/3 c brown sugar, Packed
3 sticks cinnamon, 2-inch
1 1/2 t whole cloves
1/2 t whole allspice

Place cranberry juice, pineapple juice, water & brown sugar in percolator. Place cinnamon, cloves & allspice in basket. Perk as for coffee.
Spicy Perk-A-Punch

Yield 30 Servings

2 qt cranberry juice cocktail
2 qt pineapple juice, unsweetened
1 qt water
2/3 c brown sugar
1 T cloves, whole
1 T allspice, whole
4 cinnamon sticks, 2 Inch
2 lemons, sliced, quartered

Combine juices and water in bottom of 30 cup percolator. Place remaining ingredients in filter-lined basket. Percolate 30 minutes.
Spicy Pineapple Punch

Yield 4 Servings

225 ml water
500 ml pineapple juice
12 1/2 cm cinnamon, broken into pieces
6 cloves
6 green cardamoms, bruised
1 1/2 t fresh mint leaves, chopped
-(7 g)
90 ml brandy

PUT the water, half the pineapple juice, cinnamon, cloves, cardamom and mint into a saucepan. Bring to the boil, cover the pan and simmer gently for 20 minutes.

Remove from the heat and allow to cool. Keep the pan covered. Strain the drink and add the remaining pineapple juice and the brandy. Mix well.
Spirited Coffee Punch

Yield 14 Servings

1  stephen ceideburg
8 c  water, Boiling
1/3 c  coffee granules, Instant
1/4 c  granulated sugar
1 c  kahlua (or other)
    - coffee-flavored liqueur
2 c  2-percent milk
1 t  vanilla
1 qt vanilla ice cream, softened
1  whipping cream, whipped, 
    - optional

Combine water, coffee granules and sugar, stirring until coffee dissolves; chill. Add Kahlua and milk, vanilla and ice cream, stirring until blended. Ladle beverage into cups. Top with whipped cream, if desired.

Makes 14 cups
Spring Breeze Punch

Yield 1 Servings

2 c Cold water
6 oz tangerine juice - (1,Frozen -can), thawed
6 oz grapefruit juice - (1,Frozen - can), thawed
1 qt Sparkling water

Combine all ingredients. Serve well chilled. This recipe yields 1 \( \frac{1}{2} \) quarts of punch.

Comments Pour sparkling water into punch 1 hour or less before serving, otherwise punch will be flat.
Springtime Punch

Yield 6 Servings

2 c Sugar
2 1/2 c Water
1 c Fresh lemon juice (3 to 4 -lemons)
1 c Fresh orange juice (2 to 3 -oranges)
6 oz Can pineapple juice,Frozen Concentrate,thawed
2 qt Ginger ale,chilled

In a saucepan, bring sugar and water to a boil. Boil for 10 minutes; remove from the heat. Stir in the lemon, orange and pineapple juices. Refrigerate. Just before serving, combine ginger ale in a large punch bowl.
St Paddy’s Day Punch

Yield 36 Servings

PATTI VDRJA ==============
1/2 ga vanilla ice cream
1/2 pt whole milk
24 oz gingerale
1 peppermint -or- creme de
-menthe fl,avoring
1 green food coloring

Soften ice cream in punch bowl with milk. Add peppermint flavoring to taste. At last minute, add gingerale and green food coloring.
St. Patty's Punch

Yield 52 Servings

20 oz pineapple in juice, Crushed
- chilled
8 dr green food color (opt)
18 oz lemonade concentrate, Frozen
-, Thawed
46 oz white grape juice, chilled
46 oz pineapple juice, chilled
32 ice cubes
36 oz beer, chilled

Tint pineapple (with liquid) with 4 drops of the food color. Mix lemonade concentrate, juices and pineapple. Tint with remaining food color; pour on ice cubes in punch bowl. Just before serving, stir in beer. About 52 servings (1/2 cup each).
Stars & Stripes Punch

Yield 3 Servings

6 oz pkg cherry gelatin
2 c water**,Boiling
2 qt chilled apple juice
1/2 c chilled lemon juice
1 1/2 qt lemon soda
1 ice,Cracked

Dissolve gelatin in water. Stir in fruit juices and soda; mix well. Chill with ice in punch bowl.

** DO NOT MIX HOT INGREDIENTS IN PUNCH BOWL! **
Steaming Hot Holiday Punch

Yield 20 Servings

3 c apple juice
3 c orange juice
6 c cranberry juice cocktail
3/4 c maple syrup
2 t powdered sugar
1 1/2 t cinnamon, Ground
3/4 t cloves, Ground
3/4 t nutmeg, Ground
1 cinnamon sticks, *see note

Combine all the ingredients in a very large heavy pan, except the cinnamon sticks. Bring to a boil and turn to simmer for few minutes. You can put the ingredients in a crockpot after it has boiled and keep warm over low heat.
Strawberry Champagne Punch

Yield 24 Servings

1 c  water  
1   (3 oz.) pkg. strawberry  
- flavor gelatin  
1   (6 oz.) can lemonade, thawed  
2 c  cold water  
1   (750 ml) bottle rose wine  
- chilled  
1   (750 ml) bottle champagne  
- chilled  
1 pt (2 cups) fresh strawberries  
- with stems, frozen

In small saucepan, bring water to a boil. Add gelatin; stir until gelatin is dissolved. Cool.

In punch bowl, combine gelatin mixture, lemonade concentrate and cold water; mix well. Just before serving, stir in wine, champagne and frozen strawberries. Yield 24 (1/2 cup) servings.
Strawberry Daiquiri Punch

Yield 1 Servings

1 1/2 pt strawberries, Frozen
1 sm can lemonade, Frozen
1 pt cherry sherbert
1 qt ginger ale
1 rum (optional), To Taste

Partially thaw strawberries. Put in blender or food processor; puree. Add lemonade and sherbert; blend. Put in punch bowl and add ginger ale. Top with strawberries.
Strawberry Ginger Punch

Yield 20 Servings

1 pk (4-serving size) jell-o
- brand gelatin, strawberry
1/4 c sugar
1 1/2 c water, boiling
2 1/2 c cold water
1 pk (10-oz) birds eye quick thaw
- strawberries
1 cn (6-oz) concentrated, Frozen
- lemonade, or limeade
1 bottle (1-liter) ginger ale
- chilled
1 mint leaves
1 ice cubes (optional)

DISSOLVE gelatin and sugar in boiling water. Add cold water, strawberries and concentrate; stir until strawberries and concentrate are thawed. Chill until ready to serve. Stir in ginger ale and mint. Serve over ice, if desired.

MAKES 10 cups or 20 servings
Strawberry Margarita Punch

Yield 20 Servings

8 cn limeade, Frozen
1 pk strawberries, Frozen
1 container
2 qt jose cuervo tequila
4 c water
10 lb bag
1 fresh strawberries
1 ice, Crushed

Defrost Lime Aide in a large punch bowl. Add 4 c. water plus 2 qts tequila. Blend frozen strawberries with a little of the lime/tequila mix from the bowl, then add to the bowl. Set aside a few fresh strawberries for garnish, and puree the rest to add to the punch. Add 3/4 of the 10 lb bag of crushed ice to the punch bowl. Float reserved strawberries on top.
Strawberry Party Punch

Yield 1 Servings

4 pk sliced strawberries, Frozen
- (10 oz. each)
  (partially), Thawed
1 c sugar
2 qt rose' wine (or strawberry)
  -soda, divided
1 cn pink lemonade, Frozen
  -concentrate, thawed (6 oz.)
1 qt club soda, chilled
  Ice ring, (optional)

In large bowl, combine strawberries and sugar; mix well. Stir in 1 quart of the wine; let stand at room temperature 1 hour.
Stir in concentrate; refrigerate until ready to serve. To serve, stir in remaining 1 quart wine and club soda. Serve in punch bowl with ice ring, if desired.

Yield twenty-five (1-cup) servings.
Strawberry Punch

Yield 30 Servings

1 lg Lemonade Concentrate,Frozen
   -,Thawed
46 oz Pineapple Juice
64 oz Cranberry Juice Cocktail
2 qt Ginger Ale
1 20-Oz Pkg.,Frozen
   -Strawberries,(keep frozen)

Mix all ingredients together. Makes 30-40 servings.
Strawberry Sparkle Punch

Yield 1 Servings

4 c strawberries -- unsweetened  
1 pk strawberry jell-o  
1 c water -- Boiling  
1 cn lemonade, frozen concentrate  
32 oz cranberry juice coctail  
2 c cold water  
28 oz ginger ale

Puree strawberries in blender; place puree in large punch bowl. Strain, if desired, to remove seeds. Dissolve gelatin in boiling water; stir in lemonade concentrate. Add mixture to punch bowl. Add cranberry cocktail and cold water. Slowly add ginger ale.
Strawberry-Lemonade Punch

Yield 12 Servings

1 cn (6-oz) lemonade,Frozen
   -concentrate, thawed and und
1 cn (6-oz) limeade,Frozen
   -concentrate, thawed and und
1 cn (6-oz) orange juice,Frozen
   -concentrate, thawed and und
2 pk (10-oz) sliced,Frozen
   -strawberries, thawed
3 c cold water
1 bottle (2-liter) ginger ale
   - chilled

Combine the first 5 ingredients; add the ginger ale, and stir gently.
Makes 1 gallon, serves about 12.
Strawberry-Lime Punch

Yield 1 Servings

1 1/2 c  pineapple juice
1/2 c  orange juice
2 T  lime juice
1/2 c  sugar
1 pk sliced strawberries, Frozen-thawed (10 oz.)
1 l  lemon-lime soda, chilled
  Fresh fruit for, Slices-garnish

In 2-quart pitcher, combine pineapple juice, orange juice, lime juice and sugar; stir until sugar is dissolved. Stir in strawberries. Refrigerate until ready to serve. To serve, stir in soda; pour into glasses. Garnish with fruit slices, if desired.
Summer Citrus Punch

Yield 13 Servings

7 c orange juice
3 c vodka
1 1/2 c grapefruit juice
3/4 c fresh lime juice
3/4 c fresh lemon juice
1/3 c sugar
50 ice cubes
1 orange, sliced
1 lemon, sliced
1 pt strawberries
1 additional ice cubes

Combine first to ingredients in punch bowl. Stir until sugar dissolves. Add 50 ice cubes, orange slices, lemon slices and berries and stir gently to combine. Fill glasses with add it ice. Ladle punch into glasses and serve.
Summer Punch

Yield 10 Servings

2 l white wine, chilled
1 l club soda, chilled
3 oz brandy
3 oz orange liqueur
1 c strong tea
3 lemons, juice
2 limes, juice

Pour into punch bowl over block of ice. Garnish with sliced fruit and mint sprigs. Ideal for showers or anniversary parties.
Summertime Fruit Punch

Yield 1 Servings

1 orange, grated rind of
1 lemon, grated rind of
2 c water
2 c sugar
2 t almond extract
3 c orange juice, fresh, strained
1 1/2 c lemon juice, fresh, strained
48 oz cranberry juice cocktail
1 qt ginger ale

Combine orange and lemon rind, water, and sugar in a medium saucepan.

Bring to a boil, and simmer 5 minutes; let cool. Stir in almond extract and fruit juice. Pour over ice; stir in ginger ale.
Summertime Punch

Yield 1 Servings

2 c watermelon, cubed
1 orange

Peel orange and prepare watermelon according to your juicer’s instructions. Pour over crushed ice, shake, and strain juice into glasses.
Sunny Holiday Punch

Yield 1 Servings

46 oz can pineapple juice, chilled
28 oz bottle mineral water (or - club)
  - soda, chilled
6 oz can orange juice, Frozen - concentrate
1 lemon (or lime), thinly - sliced
2 c fresh (or berries), Frozen
750 ml champagne, chilled

Combine all ingredients in a punch bowl. Garnish as desired.
Sunset Punch

Yield 1 Servings

1 2 liter bott Schweppes
   -Raspberry Gingerale
1 46 ounce can Apricot Nectar
1 qt Sherbet- orange, raspberry, lemon, or trop. fruit

Basic recipe is 1 part Apricot Nectar to 2 or 2 1/2 parts Raspberry Gingerale. Top with scoop(s) of sherbet.
Sunshine Punch

Yield 12 Servings

3 c orange juice - unsweetened
1 cn 12 oz. unsweetened pineapple - juice
1/2 c lemon juice
1 artificial sweetener equal -to 1/2 c,up sugar
16 oz bottle sugar free lemon-lime - (or gin),ger ale

Combine all ingredients except soda. Chill. Add pop just before serving. This is really attractive if served with ice molded in a jello mold or block with with orange slices.
Swamp Water Punch

Yield 1 Servings

1 orange juice
1 optional ginger ale, alcohol
- of some kind
1 blue food coloring
1 optional floating

ARM OF DEATH =====
1 water (or orange juice)
1 optional, gummy worms

Put some blue food coloring into the orange juice punch until it turns a disgusting swamp-green color. The color is gross and the orange juice pulp floating around really adds to the effect. People will realize that the punch tastes good, but it will take them a while to figure out it is orange juice.

Floating Arm-of-Death Freeze the water (and gummy worms if desired) in a clean rubber glove. Peel off the rubber glove and float the arm in the punch.
Sweet Cider Punch

Yield 20 Servings

1 c  sugar
2 c  water
3    lemons
1 qt sweet cider
2 c  grape juice

Place sugar in water and boil for about 10 minutes, adding a little of the outer rind of a lemon. When cold, add lemon juice, then add the sweet cider and place in refrigerator and freeze to mushy consistency. When frozen, mix in grape juice. Serve in tall glasses.
Tahitian Punch

Yield 1 Servings

1 cn pineapple juice, chilled
1 cn orange-grapefruit juice -chilled
2 qt carbonated lemon-lime -beverage, chilled
1 pt lemon (or lime sherbet)

In punch bowl, stir together juices and carbonated beverage. Spoon sherbet into bowl. Serve immediately.
Tamarind Punch With Satays

Yield 1 Servings

PUNCH  ==========================  
1 part tamarind water
2 T lime juice
2 parts brown sugar
3 parts dark rum
4 parts lemonade
1 pinches mace
1 ice

SATAYS  ==========================
1 sirloin steak
1 chicken breast
12 prawns,Cooked
1 t vegetable oil
1 t turmeric

To make the punch mix all the ingredients together and serve with ice. To make the satays, fry the meat and fish until brown, separately in oil with turmeric. Serve with the punch.
Tea And Fruit Punch

Yield 1 Servings

6 apples, peeled and sliced
4 bananas, peeled and sliced
8 oz seedless grapes (or), Halved and pitted
1 grapes
4 pt water
1 1/2 lb sugar
5 oranges, juice of
5 lemons, juice of
1 pt ginger ale
1/2 pt cold tea (or herbal tea)
1 1/2 pt soda water
1 bottle gin (or vodka)
(optional)

1. Put the fruit in a punch bowl.

2. Heat the water in a pan and dissolve the sugar and the fruit juice, stir well and simmer for 5 minutes. Pour over the fruit and set aside to cool.

3. Just before serving, add the ginger ale, tea, soda water and alcohol.
Tea Punch

Yield 20 Servings

3 c tea, strong
1 c lemon juice
4 c orange juice
2 c raspberry syrup, or grenadin
1 c pineapple, crushed
1 sugar, to taste
2 qt club soda, chilled

Combine all ingredients except club soda in a punch bowl with a large block of clear ice; allow to chill thoroughly. (If fresh fruit juices are used, they should be strained.) Add club soda just before serving.
Temperance Punch

Yield 1 Servings

2 cn frozen orange juice, large
2 cn frozen lemonade, large
8 cn water
2 c grenadine
1/2 c lemon juice
3 qt ginger ale, chilled

Mix together; float orange slices on top. Add cherries.
Texas Golden Punch

Yield 125 Servings

4 cn (12-oz) orange juice, Frozen
4 cn (12-oz) lemonade, Frozen
4 cn (46-oz) pineapple juice
4 cn (46-oz) apple juice
4 bottles ginger ale

Combine orange juice & lemonade using only half as much water as directed on the cans. Add pineapple juice & apple juice. Mix well & freeze. Remove from freezer 3 hours before serving. It should be slushy when ready to serve. Add ginger ale. Serves about 125.
The "Punch"

Yield 20 Servings

1 l Sprite
1 l 7-up®
8 oz Orange Juice,Frozen
   -Concentrate
6 Scoops Country Time Lemonade
2 c Sugar
1 l Water
46 oz Unsweetened Pineapple Juice

Thoroughly combine ingredients and serve over lots of crushed ice.
The Bridal Sweet Punch

Yield 48 Servings

10 tea bags
3 c sugar
3 c orange juice
3 c pineapple juice, unsweetened
1 c lemon juice, fresh, strained
2 qt ginger ale
GARNISH ================
1 mint leaves

Bring the water to a boil, add the tea bags and steep for 5 minutes. Remove the tea bags, add the sugar, mix and chill for at least 3 hours. Place the chilled tea in a punch bowl, add the juices, and stir. Just before serving, add the ginger ale and stir. Add some ice cubes and garnish with mint leaves.
Three Fruit Punch

Yield 20 Servings

1 qt Pineapple juice, chilled
1 qt Orange juice, chilled
1 1/2 qt Cranberry cocktail juice - chilled
2 l Ginger ale, chilled
2 Starfruit, cut 1/4" slices
   Ice cubes (or an ice ring)
   - made of fr
   distilled water with gummy
   - worms or

In a large punch bowl combine pineapple, orange, cranberry juices and ginger ale. Stir in starfruit slices. Add ice or ice ring. Serve chilled. This recipe yields approximately 20 servings.
Tiger Pause Punch

Yield 20 Servings

1/2 ga Orange Sherbet
2 l Ginger Ale
1 l Soda Water

Pour ingredients into punch bowl. Garnish with cherries and/or mint sprigs.
Trinity Wedding Punch

Yield 25 Servings

2 qt 7 up, chilled
1 pt sherbet (flavor=color)
12 oz lemonade, undiluted

Soften sherbet, stir in lemonade that is partially thawed. Pour in 7-up and serve.
Tropical Champagne Punch

Yield 50 Servings

2 ct (8 oz. each) guava, Frozen
- mango juice, concentrate
2 ct (8 oz. each) kiwi, Frozen
- strawberry juice, concentrate
4 bottles, (1 liter each) club soda
6 bottles, (750 ml each)
- champagne

Shortly before serving combine all ingredients and mix thoroughly.
Tropical Fruit Punch

Yield 1 Servings

1 carton, (64-ounce) - pine-orange ba
1 bottle, (32-ounce) - lemon-lime sod
1 cn (6-ounce) limeade, Frozen - concentrate, thawed
1 pk (16-ounce) peaches, Frozen - raspberries
1 pk (12-ounce), Frozen - raspberries
2 firm bananas, peeled and sliced
2 oranges, peeled and sliced

Combine all ingredients in a punch bowl. Stir and serve

Recipe by Makes 28 (4-ounce) servings
Tropical Punch

Yield 1 Servings

2 c bananas, Mashed
1 can (20 oz.), Crushed pineapple, undrained
1 jar (4 oz.) maraschino cherries, drained and chopped
2 c orange juice
1 T lemon juice
1 c sugar
33 3/4 oz ginger ale, (1 bottle)

Combine first six ingredients; stir well, and freeze until firm. To serve, partially thaw fruit mixture. Place in punch bowl, and break into chunks. Add ginger ale and stir until slushy.

Makes 12 cups.
Tutti-Frutti Punch

Yield 1 Servings

16 oz pkg frozen strawberries, thaw
6 oz froz pineapple juice, thaw
3 oz froz apple juice, thaw
3 oz froz orange juice, thaw
1 1/2 c  water
33 oz bottle seltzer, chilled

Combine first 4 ingredients in container of blender; process until smooth. Combine strawberry mixture and water in a large pitcher; cover and chill at least 3 hours. To serve, add seltzer to juice mixture and stir gently. Serve punch immediately.
U-238 Punch

Yield 40 Servings

1 qt rum
1 qt vodka
1 qt strawberry juice
1 qt orange juice
1 qt pineapple juice
1 pt fresh strawberries
1 pt orange wedges
1 pt pineapple chunks

Mix all ingredients well. Chill. Serve as you would punch.
Ultimate Punch

Yield 10 Servings

1 5th champagne
1 qt Ginger ale
1 pk strawberries, Frozen
1 pk raspberries, Frozen
1 qt Vanilla ice cream
1 qt Lemon sherbet - OR -
    - raspberry

Prepare about 1/2 hour prior to serving. Mix all ingredients together until ice cream and sherbet are liquified; do not use blender. Don't use lemon-lime sherbert the green coloring will give the punch an ugly beige cast. Punch should appear white and pink.
Valentine’s Day Punch

Yield 1 Servings

2 c chilled grape juice
4 c chilled orange juice
8 c ginger ale
1/4 c sugar
2 oranges

Mix all ingredients except oranges. Peel oranges and remove all seeds. Float orange pieces on top. Chill and serve.
Vampire Punch

Yield 1 Servings

8 c  cranberry juice
6 c  sparkling apple cider
6    orange,Slices

Put all ingredients in a punch bowl. Add ice cubes just before serving.

MAKES 14 CUPS
Vitello Tonnato ; Imperial Punch

Yield 22 Servings

3 c  water
1/2    vanilla beans
1 sm cinnamon stick
1 c  sugar
1 sl lemon,peeled
1 sl orange,peeled
1   13 1/2ounce can pineapple
     -tidbits,drained  (1 cup)
4    oranges,peeled and
     -sectioned
6    lemon,juice
2   1pint 7Oz bottles Rhine wine
2 c  kirsch liqueur
1    4/5-quart bottle champagne
     -chilled

Combine water, vanilla bean, cinnamon stick, sugar and lemon and orange rind in a saucepan. Bring to a bol for two minutes. Chill; strain into punch bowl. Add pineapple tidbits, diced orange, lemon juice wine and kirsch. Cover bowl and chill for several hours. Add champagne just before serving.

Makes about one gallon or enough for 22 (3/4) cup servings
Vodka Punch

Yield 28 Servings

1 qt cranberry juice
2 c vodka
1 cn 6 oz. lemonade, Frozen
1 1/2 qt 7-up, chilled (48 oz.)

Voodoo Punch

Yield 32 Servings

3/4 c light brown sugar, Packed
1 3-inch piece fresh ginger
2 T peppercorns, whole
1 T allspice, whole
4 cinnamon sticks
2 c water
1 large block of ice
26 oz dark caribbean rum
26 oz vodka
2 c orange juice
1/2 c pineapple juice
10 flowers, see note
10 lemon, Slices

Peel ginger and slice thinly. In a 1-quart saucepan, combine brown sugar, ginger, peppercorns, allspice, cinnamon sticks and water. Bring to boil; then reduce heat and simmer, uncovered, 30 minutes. Strain, discarding spices; chill. If made ahead, set aside until ready to use. To prepare punch for serving place ice block (should be 2 quarts) in punch bowl. Add chilled syrup, rum, vodka, orange juice and pineapple juice. Taste and add more juices, if desired. Poke stem of each flower through the center of a lemon slice; float slices atop punch. Serve each drink over ice cubes.
Warm Buttered Rum Punch

Yield 1 Servings

6 T dark brown sugar
100 g unsalted butter, (4oz)
1/4 t nutmeg
1/4 t nutmeg
1/4 t cloves, Ground
1 mandarin (or tangerine), zest
1/2 lemon, zest of
125 ml dark rum, (4 fl oz)

Place the sugar and butter into a heavy based pan and stir until dissolved. Carefully add all the other ingredients to the butter and sugar mix and bring to the boil, stirring well. Simmer gently for 2-3 minutes and turn off the heat. Leave to cool slightly.

Pour into glasses or mugs and serve.
Warm Tea Punch

Yield 8 Servings

1 1/2 c water
6 orange herbal tea bags
10 whole cloves
2 cinnamon sticks
2 c cranberry juice
1 1/2 c white grape juice
1/2 c brown sugar, Packed
1 orange/whole cloves, Slices

- Optional for garnish

In a medium saucepan, bring water to a boil. Turn off heat; add tea bags, cloves and cinnamon sticks. Cover and steep for 5 minutes. Remove tea bags. Stir in the juices and brown sugar; heat through. Remove spices. Garnish with clove-studded orange slices if desired.
Zesty Punch Sipper

Yield 6 Servings

2 bottles ginger ale, chilled,
- 32-ounces each
6 c pineapple (or orange juice)
  - chilled
1 (6 ounce) can, Frozen lemonade concentrate, the
1 orange, thinly sliced for garnish (optional)
1 lime, thinly sliced, for garnish (optional)

Combine all ingredients in a large punch bowl or two large pitchers.