

MAKE IT!

Christmastime Cocktails for a Crowd



INGREDIENTS

1 jar **American Spoon Holiday Punch**

2 cups Dark Rum, like Goslings

1 cup Bourbon, like Maker's Mark

½ cup Ginger Liqueur, like Domaine de Canton

1 blood orange, or navel orange, thinly sliced

1 lemon, thinly sliced

2 clementines, thinly sliced

¼ pineapple, peeled, cored, and cut into thin wedges

1 pomegranate, cut into wedges

½ bunch rosemary, picked in small sprigs

INSTRUCTIONS

1. The night before serving, fill a 9" cake pan (or something of equivalent size) with water and place in freezer. The day of serving, place all ingredients except the rosemary in a large bowl and stir to combine. Cover tightly with plastic wrap and refrigerate for at least one hour, or up to four.
2. When ready to serve, transfer the chilled punch to a 1-gallon punch bowl. Take the cake pan from the freezer and remove the ice block (try briefly dipping the cake pan in hot water if the ice doesn't come free easily). Slip the ice block into the punch and sprinkle with the rosemary.
3. To serve, ladle the punch into cups over ice, making sure to add some of the garnishes.

