



Chef's Shoppe
GOURMET KITCHEN • POPCORN • CANDY STORE

2320 Troy Road.
Schnuck's Plaza, near Target
Edwardsville, IL 62025
618-659-9840

Champagne Punch

Makes one tall pitcher

Ingredients:

1/2 cup Triple Sec
1/4 cup Creme De Cassis (black currant) liqueur
1 cup pineapple juice
2 cups ginger ale, chilled
1 bottle Champagne, chilled
Blackberries for garnish
Sprigs of thyme for garnish

Directions:

1. In a large pitcher, combine the triple sec, Creme de Cassis, and pineapple juice. Refrigerate the mixture for 1 hour or overnight to allow the flavors to blend and for all to chill well.
2. Before serving, add the ginger ale and Champagne.
3. Serve over ice and garnish with blackberries and thyme.