

KITCHENART

THE STORE FOR COOKS

1550 Win Hentschel Blvd.

West Lafayette, IN 47906

(765) 497-3878

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.