



Holiday Punch

This cinnamon syrup makes more than you'll need for this punch. Use the extra in cocktails, coffee, or hot chocolate. It will keep in the fridge for 2 weeks.

Prep time: 5 minutes

Chilling time: 6 hours

Yield: 15 or so servings

INGREDIENTS

For the cinnamon syrup (makes about 2 cups):

1 cup sugar

1 cup water

2 cinnamon sticks

For the punch (alcoholic version):

4 cups cranberry juice cocktail

2 cups bourbon

1 1/2 cups ginger beer

1/2 cup orange juice

2 bottles hard cider

Orange and lime slices for garnish

For the punch (non-alcoholic version):

4 cups cranberry juice cocktail

1 cup club soda

1 1/2 cups ginger beer

1/2 cup orange juice

2 cups apple cider

Orange and lime slices for garnish

METHOD

1 Make the cinnamon syrup: Place the sugar, water, and cinnamon in a small saucepan and bring to a boil. Cover and simmer for 10 minutes.

Remove from heat and let steep for 1 hour. Remove the cinnamon sticks. Pour into a bottle or other container and cool. Will keep in the fridge for 2 weeks.

2 Refrigerate the punch ingredients: Refrigerate all punch ingredients for at least 6 hours, or overnight, so they are chilled before serving.

3 Make the punch: Mix 1/3 cup cinnamon syrup with all the punch ingredients in a large punch bowl, stock pot, or other container. Stir together and serve immediately.