

Champagne Punch

Yield: about 8-10 servings

This punch got great reviews! I made a double batch for a group of 25.

-Darci

1 cup triple sec

1 cup brandy

1/2 cup Chambord

2 cups unsweetened pineapple juice

1 quart chilled ginger ale

2 chilled 750ml bottles of champagne

Combine triple sec, brandy, Chambord, and pineapple juice, chill covered 4 hours or overnight.

In large punchbowl combine above mixture with ginger ale and champagne.

We used generic alcohol and Martini & Rossi Asti Spumante champagne and it was great! I added the extras below for color, and to give it an icy texture.

Extras:

-Frozen orange juice ice cubes

-Frozen sliced fruit to float in punch