

Cranberry Punch

For Ice Ring: Enough cranberry juice or cranberry juice cocktail to fill your ice ring container in addition to the amount needed for the punch. Pour juice into ice ring and freeze several days before your plan to serve the punch. When ready to use, let sit out for about 15 minutes before putting it in punch bowl.

For the Punch:

- 4 cups Cranberry Juice Cocktail (or regular cranberry juice with 1½ cups sugar)
- 4 cups pineapple juice
- 1 tablespoon almond extract
- 2 quarts ginger ale (I prefer to use Schweppes Raspberry or Cranberry Ginger Ale if you can find it)

Combine 1st three ingredients in punch bowl. Stir to mix. Then add ginger ale. You may not need to add all of the ginger ale at once. Add it until you like the taste. Finally, add the ice ring gently so as not to splash punch everywhere.

Variations on the ice ring: I have used holiday Jiggler molds to make shaped cubes (trees, stars, etc.) These can be done ahead of time too. Freeze, then take out of molds. Store in freezer bags taking care to leave space in between the cubes.

NOTE: Chill the juices and ginger ale before making the punch. Then you can make it right before serving.

Be prepared to make more punch. This is very refreshing and people will keep coming back for more.