

*This recipe uses a concoction they call "Fruits of the Forest Liqueur".
[Click here for that recipe.](#)*

— AMERICA'S —
TEST KITCHEN

Holiday Punch for a Crowd

Why This Recipe Works

Champagne punches are truly a classic cocktail category, dating all the way back to the 1700s in Europe. As you might expect with such a long history, there are as many recipes for this cocktail as there are stars in the sky. Unfortunately, most of them are kitchen sink–type recipes, dumping whatever is left over from the holidays into a bowl, with typically disastrous results. For our punch, we wanted a clean, simple recipe with a bit of sweetness but without too much muddled flavor. For a neutral yet flavorful juice, we chose white grape. Our Fruits of the Forest Liqueur gave this drink a deep, mysterious berry flavor as well as a pretty color. A hint of orange liqueur rounded out the fruity sweetness.



Gather Your Ingredients

- 3** (750-ml) bottles sparkling wine, such as prosecco or cava, chilled
- 12** ounces white grape juice, chilled
- 6** ounces Fruits of the Forest Liqueur
- 6** ounces orange liqueur
- 5** ounces (1 cup) blackberries, blueberries, and/or raspberries

Before You Begin

- * We preferred prosecco or cava in developing this recipe, but you can use champagne instead, if you like. If you plan to let the punch sit in the bowl for longer than 30 minutes, we recommend adding six large (2-inch) ice cubes to the bowl to keep it properly chilled.

Instructions

- 1.** Combine all ingredients in large punch bowl. Serve in chilled old-fashioned glasses or punch cups.

5 ounces strawberries,
hulled and quartered (1
cup)

½ cup fresh mint leaves