



## Reception Punch

Amount	Measurement	Prep Type	Ingredient	Comments
1	cup liquid		brandy	
¼	cup liquid		fruit liqueur	
2	cups liquid	<none>	light rum	
¼	cup		sugar	
3	bottles	chilled	champagne	

1. Combine the brandy, fruit liqueur and rum with the sugar; stir to dissolve. Pour over ice in a punch bowl. Gently stir in the chilled champagne, garnish with fruit.

## Mulled Wine

Amount	Measurement	Prep Type	Ingredient	Comments
1	cup		sugar	
4	cups liquid		water	
2 - 750ml	bottles		dry red wine	(may substitute claret wine)

1. Dissolve sugar in water in a large saucepan. Boil for 15 minutes. Add the wine and heat gently. Do not boil the wine. Serve the mulled wine hot in mugs or cups. Garnish with a cinnamon stick.

Courtesy of: Paul Huizenga

Yield: 8 to 10 glasses

## Luchow's May Wine Bowl

Amount	Measurement	Prep Type	Ingredient	Comments
½	cup	superfine	powdered sugar	
½	cup liquid		Cognac	
2	bottles		May Wine	(flavored with Woodruff)
1	bottle		dry champagne	
½	cup		strawberries	

1. Dissolve sugar in Cognac. Pour into a COLD bowl. Add May Wine and stir well. Add Champagne . . . And then the strawberries. ENJOY!

## Gin Punch

Amount	Measurement	Prep Type	Ingredient	Comments
12		juiced	lemons	(12-ounces)
20		juiced	oranges	(60-ounces)
2	bottles		dry gin	(750-ml bottles)
4	jiggers		grenadine	
2	bottles		soda	(12oz bottles)

1. Combine the lemon juice, the orange juice, dry gin and grenadine over block of ice in a punch bowl, decorate with fruit slices. Before serving, add the soda.