

# HOLLY & THE IVY PUNCH

- 1 cup cranberry-infused gin
  - ½ cup lemon juice
  - ¼ cup Cointreau
  - ½ cup simple syrup, or to taste
  - 4 dashes baking spice bitters (optional)
  - ¾ cup water
  - 1 cup ice or 1 large punch cube.
  - 1 bottle of dry sparkling wine or rosé, or to taste
  - 1 long orange peel and seasonal fruit for garnish
1. Combine infused gin, Cointreau, lemon, simple syrup, bitters, water and ice in a pitcher or punch bowl or pitcher.
  2. Add sparkling wine, briefly stir and garnish.
  3. Ladle/pour into wine glasses or punch cups, over ice if you like.

## Cranberry-Infused Gin

- 1 cup gin
  - 1 cup fresh cranberries coarsely chopped
1. Coarsely chop the cranberries, pulsing them once or twice in a food processor works well.
  2. Combine the cranberries and the gin in a covered container at room temperature.
  3. Let sit for about 3 days (you can probably get away with 2), agitating occasionally.
  4. Strain and refrigerate.

\*\*To speed up infusion time use more cranberries.

