

The Duchess' Punch

Ingredients

- 1 bottle (750 ml) Empress 1908 Gin
- 2 cups cranberry juice (unsweetened or sweetened to taste)
- 1 cup orange liqueur (like Cointreau or Triple Sec)
- 1 cup lemon juice (freshly squeezed)
- 1/2 cup simple syrup (adjust according to sweetness preference)
- 2 cups sparkling wine or champagne
- Ice
- Fresh cranberries, rosemary sprigs, and orange slices for garnish



Instructions

Mix the Ingredients: In a large punch bowl, combine the Empress 1908 Gin, cranberry juice, orange liqueur, lemon juice, and simple syrup. Stir well to blend the flavors.

Chill: If time allows, let the punch chill in the refrigerator for an hour or two to allow the flavors to meld together.

Add Sparkling Wine: Just before serving, gently stir in the sparkling wine or champagne to add some fizz to your punch.

Garnish: Add ice to the bowl to keep the punch cold. Garnish with fresh cranberries, sprigs of rosemary, and orange slices for a festive and aromatic touch.

Serve: Ladle the punch into individual glasses. You can add additional garnishes to each glass for a more decorative presentation.

