CHRISTMAS POMEGRANATE PUNCH

Two glasses with red liquid and berries

Description automatically generated

*'Tis the season to indulge in the joyous flavors of Christmas, and what better way to spread holiday cheer than with a delightful****Christmas Pomegranate Punch!****Elevate your Christmas celebrations with this easy and delicious recipe, which can be mixed up as a mocktail or a cocktail.  This festive concoction is not only a bursting with seasonal flavors but is also a visual delight, adding a burst of sparkling and vibrant red to your holiday parties. Christmas Pomegranate Punch is a true crowd-pleaser, combining the tangy notes of pomegranate and cranberry with a hint of zesty lime, all brought together by the subtle sweetness of the honey. The addition of ginger ale or sparkling wine adds a sparkling finish that makes it feel extra special for the holiday season. Not only is this punch a treat for the taste buds, but it also boasts a stunning presentation, with the jewel-like pomegranate arils and vibrant lime slices or fresh rosemary sprigs adding a pop of fresh green color. Raise your glasses and toast to the season with this sparkling treat - cheers to joy, laughter, and the festive magic of the holidays!*

**INGREDIENTS**:

2 cups pomegranate juice

2 cups cranberry juice

1 cup orange juice

1 liter ginger ale

1/2 cup fresh lime juice

1/4 cup honey

Ice cubes

**OPTIONAL**:

Prosecco sparkling wine (instead of ginger ale)

Rum or Vodka

**GARNISH**: Pomegranate arils, orange slices, lime slices, fresh cranberries, fresh rosemary sprigs

**HOW I MAKE THIS**:

1. In a large pitcher, combine the pomegranate juice, cranberry juice, and freshly squeezed lime juice. Stir gently to mix the flavors. Drizzle in the honey and stir until it is well incorporated. The honey balances the tartness of the juices and adds just a touch of sweetness.
2. Chill in the refrigerator for at least 30 minutes to allow the flavors to meld together.
3. Right before serving, add chilled ginger ale or sparkling wine and stir gently. The effervescence of the ginger ale (or sparkling wine) adds a delightful fizz to the punch.

1. When you're ready to serve, fill your punch bowl, decorative glasses or copper mugs with ice cubes and pour the Christmas Pomegranate Punch over the ice.
2. Garnish each glass with your choice of a sprinkle of fresh pomegranate arils, fresh orange slices, a slice of lime, or sprigs of fresh rosemary for a festive and elegant touch.

**YIELD**:  Perfect for holiday parties and serves a Crowd!

*Original recipe created by Snowflakes & Coffeecakes December 2012; revised & reposted 2023.*

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