

# Cranberry Champagne

Yields 20 cups.

## Ingredients:

- 2 48-ounce bottles cranberry-raspberry drink, cooled
- 1 12- ounce can frozen pineapple juice concentrate, thawed
- 2 750-milliliter bottles dry champagne
- Cranberry Ice Cubes (recipe attached)

## Directions:

1. Combine the cranberry-raspberry drink and pineapple juice; stir well.
2. To serve, pour the mixture into a large punch bowl; stir well. Add Cranberry Ice Cubes. Stir in the champagne just before serving.

## Cranberry Ice Cubes

### Ingredients:

- 2 cups pineapple juice, divided
- ½ cup sugar
- 1 12-ounce package fresh cranberries

### Directions:

1. Combine 1 cup pineapple juice and sugar in a medium saucepan. Bring to a boil; reduce heat and simmer until sugar dissolves.
2. Add cranberries. Bring to a boil over medium heat and cook 5 minutes or just until the cranberry skins begin to pop. Remove from heat and let cool.
3. Spoon the cranberry mixture evenly into about 2½ ice cube trays. Pour the remaining 1 cup pineapple juice evenly over the cranberry mixture. Freeze until firm.