

# PARTY SANGRIA PUNCH

## 1 1/2 Gallons

### Punch Base

- 1 1/3 cups red grape juice
- 1/2 cup lemonade concentrate, thawed
- 4 cups lemonade
- 3/4 cup orange juice concentrate, thawed
- 2 cups orange juice
- 1/2 cup grenadine syrup\*
- 1 cup sugar
  
- 4 liters ginger ale, chilled
- 8–10 orange slices

Combine all but the ginger ale and orange slices in a 1 1/2–2 gallon container, stirring well to dissolve the sugar; chill. When ready to serve, carefully stir in the ginger ale. The punch will foam up if the ginger ale is added too quickly. Slowly pour the ginger ale against the side of the container to minimize the foaming. Gently pour into a serving bowl. Garnish with orange slices, if desired. Serve chilled.

\* Available in most large supermarkets, it is located near the liquors and bar mixes. It is a sweet, red, pomegranate-flavored syrup used to color and flavor drinks and desserts.

This is a festive, non-alcoholic version of the Spanish classic, which is traditionally made with red wine, fruit juices and soda water.