

Santa's North Pole Glow Punch: The Best Sparkling Holiday Drink

Santa's North Pole Glow Punch: The Ultimate Festive Sparkling Treat



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INGREDIENTS

Swaps and Notes:

Juice Variations: If you can't find white cranberry juice, you can use white grape juice, though the color will be slightly less clear. For a sweeter, pinker punch, swap the white cranberry juice for regular cranberry-raspberry juice.

Bubbly Swap: If you want an adult version, you can substitute the sparkling water/soda with a bottle of Prosecco or a dry sparkling wine just before serving.

Sweetness Control: If you prefer a less sweet drink, start with unflavored sparkling water and add a splash of lemon or lime juice. If you are using lemon-lime soda, you may want to reduce the pineapple juice slightly.

Pre-Chill: Make sure all your juices are fully chilled before mixing. This prevents the ice from melting too quickly and watering down the punch.

Step-by-Step Instructions:

Combine the Base: In a large punch bowl or pitcher, gently pour in the white cranberry juice, pineapple juice, and coconut water.

Stir: Stir the mixture gently until all the liquids are thoroughly combined. At this point, the punch can be chilled for up to 4 hours.

Add the Fizz: Just before serving, pour in the sparkling water or lemon-lime soda. Stir once or twice, very lightly, to maintain maximum carbonation.

The Glow Effect: Add your regular ice cubes, or for the "Glow Punch" effect, drop in LED light-up ice cubes or place an LED submersible light in the punch bowl (ensure it is food-safe and completely sealed).

Garnish and Serve: Ladle the punch into glasses. Garnish the bowl or individual cups with sugared cranberries, fresh mint leaves, and lemon slices.

DIRECTIONS

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5. Garnish and : Serve: Ladle the punch into glasses. Garnish the bowl or individual cups with sugared cranberries, fresh mint leaves, and lemon slices.

SWAPS & NOTES

White Cranberry Juice 2 cups Use 100% juice for the best flavor and clearest "glow" effect.

Pineapple Juice 1 cup Adds sweetness and tropical tang.

Sparkling Water or Lemon-Lime Soda 1 cup Use soda for a sweeter punch, sparkling water for a lighter version.

Coconut Water ½ cup Adds a subtle depth and smoothness to the mix.

TIPS FOR SUCCESS

Sugared Cranberries For garnish For a beautiful, frosted holiday look.

Mint Leaves For garnish Adds a pop of color and a fresh aroma.

Lemon Slices For garnish Floating slices look lovely and add a citrus scent.

Export to Sheets Swaps and Notes Juice Variations: If you can't find white cranberry juice, you can use white grape juice, though the color will be slightly less clear.

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