Main Line Wine

Description

Somewhere between Sangría and Planter's Punch, the flavor of this refreshing cocktail pops thanks to Yellow Chartreuse and Grand Marnier. It's a guaranteed way to keep your guests cool at your next barbecue.



Summary

Yield: 20
Prep Time: 20 minutes
Category: Drinks
Cuisine: American

Ingredients

- 1 (750-milliliter) bottle Cabernet Sauvignon, chilled
- 16 oz chilled rum
- 12 oz fresh squeezed lemon juice chilled - about 8 lemons
- 12 oz simple syrup - see notes
- 3 oz Yellow Chartreuse
- 1 oz Grand Marnier
- 6 dash orange bitters
- 6 thinly sliced orange wheels

Instructions

Place all of the ingredients in a punch bowl and stir to combine.

Add a large block of ice and serve in highball glasses filled with ice.

Garnish with a slice of orange.

Notes

1 cup cold water
1 cup granulated sugar

INSTRUCTIONS
Place water and sugar in a container with a tightfitting lid.

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Shake vigorously for 3 minutes.

Let rest for about 1 minute.

Shake again for 30 seconds.

Store, sealed, in the refrigerator.

Alternatively, you can heat the water and sugar in a small saucepan, stirring until the sugar has dissolved.

Cool completely and store, sealed, in the refrigerator.