

# Sparkling Wine & Rum Punch Blast



## TIPS:

1. **Cool, crisp, and refreshing:** This very easy to make punch combines the crisp flavor and bubbles of Prosecco (Italian sparkling wine) with the tropical flavors of white rum and citrus for a cool, refreshing blast of summer flavor.
2. **About lemons and limes:** For the best possible

drink, use fresh lemons and limes that are heavier in weight and slightly soft to the touch when you push in on the skin with your thumb as they should also be juicier and more flavorful than those that are lighter in weight and rock hard to touch.

3. **Extra chilled:** For a cold and refreshing drink that won't melt ice and dilute the drink so quickly, store the rum and glasses you'll use in the freezer and sparkling wine in the refrigerator.



**Preparation Time:** 7-10 minutes

## Ingredients

2 Limes

2 Lemons

1 Orange

8 Ounces White Rum

1 Bottle Brut (extra dry) or Dry Prosecco (or any other brut or dry sparkling wine)

Ice (I'm using ice made from ice tea, but any ice will work)



## Equipment

Citrus Juicer

Sharp Knife

Cutting Board

Measuring Cup

Large Container

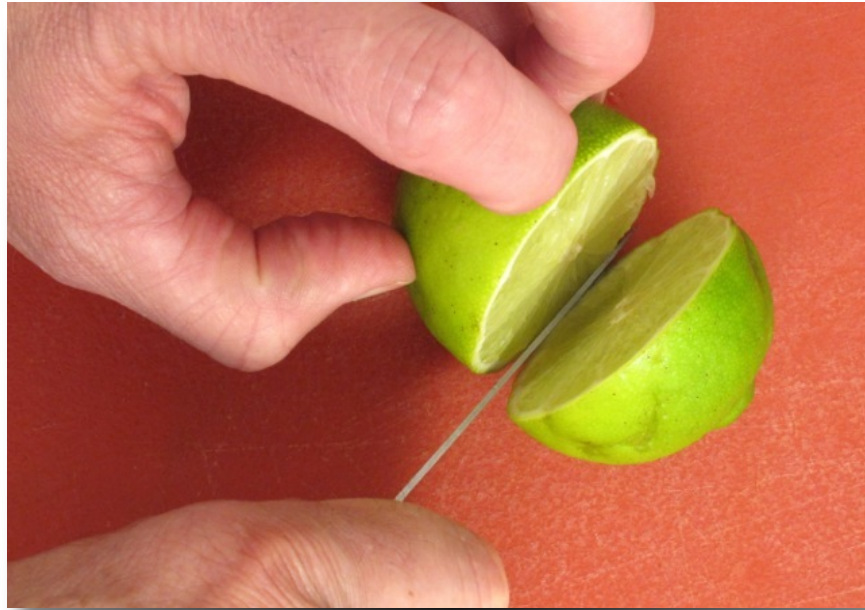
Long Spoon

Chilled Glasses





1. Use a sharp knife to cut 2 limes, 2 lemons, and 1 orange in half, and...



...use a citrus juicer to squeeze the juice into a measuring cup for a total of about 1 cup (8 ounces) of juice as shown in the insert picture below.



2. Add 2-3 teaspoons sugar, and mix with a spoon until the sugar dissolves.



3. Add 1 cup (8 ounces) white rum.



4. Pour the rum and citrus juice mixture into a large container.





5. Pop open and add a chilled bottle of brut or dry Prosecco.



6. Stir gently with a long spoon, pour into chilled glasses, and...





...top with a **few ice cubes** (these ice cubes were made with iced tea).



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