

Cranberry-Orange Holiday Punch

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Yield: 9 cups

BUNDT ICE RING

12 ounces fresh or frozen cranberries

20 sprigs thyme

8 fresh bay leaves

SPICED THYME SIMPLE SYRUP

2 cups granulated sugar

1 tablespoon whole allspice

1 tablespoon whole cloves

10 sprigs thyme

2 sticks cinnamon

PUNCH

4 cups unsweetened cranberry juice

1 1/2 cups orange vodka

1/2 bottle (750 ml) Prosecco

6 ounces fresh or frozen cranberries

Preparation Time: 25 minutes

For the Bundt ice ring: Pour one inch of water into the bottom of a twelve-cup Bundt pan. Add one-quarter of the cranberries, five thyme sprigs and two bay leaves. Evenly spread the ingredients around the Bundt pan (this will be the top of the ice cube). Place in the freezer to set for at least four hours.

For the next layer, add enough water to fill halfway up the Bundt pan. Add one-quarter of the cranberries, five thyme sprigs and two bay leaves. Place in the freezer for at least four additional hours. Continue to make two additional layers and freeze in the same manner, freezing each layer for at least four hours before adding the next. The final layer should freeze for eight hours up to overnight before being used.

Turn the Bundt pan onto a baking sheet. Hold under running water until the Bundt ice ring releases onto the baking sheet, 5 to 10 seconds. Place in a punch bowl when ready to serve.

For the spiced thyme simple syrup: In a saucepan, combine the sugar with two cups of water. Bring to a boil. Cook until the sugar is dissolved. Remove from the heat. Add the allspice, cloves, thyme and cinnamon sticks. Let steep while it comes to room temperature, one hour. Strain and refrigerate until ready to use.

For the punch: In a large bowl, stir together the cranberry juice, vodka and two cups of the Spiced Thyme simple syrup (save the remainder for another use). Pour over the Bundt ice ring in the punch bowl. Top with Prosecco and cranberries for garnish.

Serve immediately.

Per Serving (excluding unknown items): 1963 Calories; 11g Fat (4.6% calories from fat); 13g Protein; 497g Carbohydrate; 57g Dietary Fiber; 0mg Cholesterol; 94mg Sodium. Exchanges: 6 1/2 Grain(Starch); 2 Fat; 27 Other Carbohydrates.