

Champagne Punch

Bursting with colour, this recipe can be easily tailored to meet the host's tastes and items they have on hand. Any kind of sparkling wine or Prosecco will work, and the taste won't be affected if an ingredient, such as the brandy, is omitted.

- 4 cups (1 L) strawberries
- 3 navel oranges
- 1 pineapple
- 4 cups (1 L) ice
- 30 fresh mint leaves, plus extra for garnish
- 1 bottle (750 mL) of your favourite champagne or Prosecco
- 1 $\frac{1}{2}$ oz (45 mL) brandy
- 1 $\frac{1}{2}$ oz (45 mL) Cointreau
- 1 bottle (1 L) club soda

1. In a bowl, place strawber-

ries and mash them with a masher. Keep mashing until the juices are released and you're left with strawberry pulp. Slice oranges into thin rounds. Peel and core pineapple. Cut half of the pineapple into rounds. Cut the other half into small cubes that will fit into punch glasses.

2. Add ice to punch bowl. Place a few mint leaves in your palm and slap them. This will release the natural oils and aroma of the mint. Add mint to punch bowl. Pour in champagne, brandy and Cointreau. Pour in club soda. Add crushed strawberries, orange slices and all the pineapple. Stir well. Serve in punch cups.

Source: Simon Ho, mixologist at The Drake in Toronto, for CBC's Steven and Chris.