

MULLED AUTUMN HARVEST SPARKLING PUNCH



A chilled, sparkling fall punch made with a homemade Mulled Harvest Base of apple cider, cranberry juice, citrus, and warming spices, then poured over ice with ginger ale.



Makes about 10–12 cups prepared punch

INGREDIENTS

- 4 cups apple cider
- 1½ cups 100% cranberry juice
- 1 orange, thinly sliced into rounds
- 3 cinnamon sticks
- 6–10 whole cloves
- 3 whole star anise
- ½ teaspoon whole anise seed
- 2 tablespoons pear syrup, such as Monin
- 2 tablespoons maple spice syrup, such as Monin, or 2 tablespoons pure maple syrup

For Serving

- Ice
- Ginger ale

DIRECTIONS

1. **Make the Mulled Harvest Base.** Add the apple cider, cranberry juice, orange slices, cinnamon sticks, cloves, star anise, and anise seed to a saucepan.
2. **Mull the spices.** Bring to a gentle simmer and simmer for 20 minutes, allowing the citrus and spices to infuse the cider and cranberry juice.
3. **Strain.** Remove from the heat and strain out the orange slices and whole spices.
4. **Add the pear and maple.** While the Mulled Harvest Base is still warm, stir in the pear syrup and maple spice syrup (or pure maple syrup) until combined.
5. **Cool.** Allow the Mulled Harvest Base to cool before assembling the punch. Chill it in the refrigerator if you're making it ahead.
6. **Build each drink.** Fill a glass with ice. Pour in equal parts Mulled Harvest Base and ginger ale.
7. **Serve.** Give it a gentle stir and serve immediately while cold and bubbly.

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