

Sparkling Pinot Punch with Pomegranate Seed Ice Cubes

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*1 container (4.3 ounce)
pomegranate arils (or one
pomegranate)
2 cups pomegranate (or
cranberry-pomegranate)
juice
1 1/2 cups pinot noir (or
other dry red wine)
1 cup spiced apple cider
1/2 cup deli lemonade
1 bottle (750 ml)
champagne (or sparkling
wine)
1 lemon, thinly sliced*

Divide the pomegranate arils among the wells in two ice cube trays. Fill the cubes almost full with water.

Freeze until solid (about three hours).

Meanwhile, chill the remaining ingredients.

In a punch bowl, combine the pomegranate juice, wine, cider and lemonade until blended.

Just before serving, add the champagne but do not stir. Add the pomegranate ice cubes and lemon slices.

Serve immediately.

Per Serving (excluding unknown items): 12 Calories; trace Fat (5.3% calories from fat); 1g Protein; 6g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 1/2 Fruit.