

“STARLIGHT” HOLIDAY PUNCH RECIPES

Each punch is about 134 oz., or a little over a gallon.

That equals about 16/8-oz. servings, 22/6-oz. servings, or 33/4-oz. servings.

Prepare the star fruit ahead of time and place in a zip-lock bag in the refrigerator.

NOT-TOO-SWEET STARLIGHT PUNCH

64-oz. bottle cranberry juice, chilled

Juice from 1 medium lime

1/4 teaspoon salt

2 tablespoons sugar or equivalent sweetener, only if using pure, unsweetened cranberry juice

2 liters (68 oz.) lemon-lime seltzer water, chilled

1 star fruit, sliced

Ahead of time:

1. Take about ½ cup of the cranberry juice and add 1/4 teaspoon salt. If using pure, unsweetened cranberry juice, add 2 tablespoons sugar or equivalent sweetener. Stir until salt and sweetener are well dissolved.
2. Put the remaining bottled juice, the lime juice, and the juice mixed with salt (and optional sweetener) in a pitcher that holds half gallon or more. Stir.
3. Use 2 cups of the mixture to make ice. Pour the remaining mixture back in the 64-oz. bottle and refrigerate.
4. After the ice is frozen, put it in a zip-lock bag or reusable container and store in freezer.

Just before serving:

1. Pour the contents of the bottle with the cranberry/ lime mixture into the punch bowl.
2. Gently pour the 2 liters of lemon-lime seltzer water along the inside of the bowl. Stir lightly.
3. Add the prepared ice.
4. Float some star fruit slices on top. (If foamy, wait for the foam to die out first.)

SERENITY STARLIGHT PUNCH

12-oz. can frozen pineapple juice concentrate

3 cans (pineapple juice concentrate cans) cold water + 2 cups cold water, divided

1/ 32-oz. carton unsweetened coconutmilk, chilled

1 tablespoon almond extract

1 liter (34 oz./ 4-1/4 cups) plain seltzer water, chilled

1 star fruit, sliced

(For every 2 batches of punch, you will need an extra clean 64-oz. [half-gallon] clean container.)

Ahead of time:

1. Place the frozen pineapple juice concentrate and 2 cans cold water in a large pitcher. Use a masher to soften the concentrate and mix it up.
2. Stir in the coconutmilk and almond extract.
3. Use 2 cups of the mixture to make ice.
4. If making more than one batch of punch, pour the rest of the mixture into an empty, clean 64-oz. juice bottle, half-gallon jug, or 2-liter bottle.
5. After the ice is frozen, put it in a zip-lock bag or reusable container and store in freezer.

Just before serving:

1. Pour the pineapple juice/ coconutmilk mixture into the punch bowl.
2. Add 2 cups cold water and stir.
3. Gently pour 1 liter (34 oz/ 4-1/4 cups) plain seltzer water along the edge of the bowl and stir lightly.
4. Add the prepared ice.
5. Float some star fruit slices on top. (If foamy, wait for the foam to die out first.)

HOLIDAY GLOW STARLIGHT PUNCH

10 decaffeinated green tea bags
10 cups cold water, divided
1/4 cup honey (or 1/2 cup sugar or equivalent amount sweetener)
2 cups ice cubes
12-oz. frozen pineapple juice concentrate
1 liter (34 oz. or 4-1/4 cups) lemon-lime seltzer water, chilled
1 star fruit, sliced

Ahead of time:

1. Put 6 cups boiling water in a heat-proof bowl , or bring 6 cups water to boiling point in a microwave-safe bowl.
2. Add the 10 tea bags and steep 3 minutes.
3. Add the honey, sugar, or sweetener and stir until well dissolved.
4. Add the 2 cups ice cubes and stir to dissolve, to cool the tea.
5. Use 2 cups of the tea to make flavored ice cubes.
6. Chill the rest of the tea in a pitcher or other container. (You can save clean, empty 64-oz. juice bottles, half-gallon jugs, or 2-liter bottles to store batches of the tea in the refrigerator.
7. After the ice is frozen, store it in a zip-lock bag or reusable container in the freezer.

To prepare the punch:

1. Put the frozen pineapple concentrate in a pitcher. Pour in a cup of the water and use a masher to soften the concentrate and mix it up.
2. Add 2 more cups cold water and stir.
3. Pour the pineapple juice and the container of tea in the punchbowl and stir.
3. Just before serving, gently pour the liter (34 oz. or 4 ¼ cups) of seltzer water along inside of bowl and stir lightly.
4. Add the prepared ice cubes.
5. Float some star fruit slices on top. (If foamy, wait for foam to die out first.)