



all shades

*Pomegranate
Martinis
recipe, page 54*

red

There's just something enticing about the color red—
especially when it comes to cocktails! This Christmas, harness
the power of this festive hue with these spirited sippers.

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Fruitopia Punch

Prep: 10 minutes Chill: 2 hours

- 1½ cups raspberry-flavor rum
- 1 cup pomegranate juice
- ½ cup lime juice
- 2 cups lemon-lime carbonated beverage
- Ice cubes

1. In a large pitcher, combine rum, pomegranate juice, and lime juice. Cover and chill for 2 hours.

2. Slowly pour carbonated beverage down side of pitcher; stir gently to mix. Serve over ice cubes. Makes 5 (8-ounce) servings.

Per serving: 226 cal, 0 g total fat, 0 mg chol., 24 mg sodium, 19 g carb., 0 g fiber, 0 g pro.



Southern Peach Punch

Prep: 10 minutes Chill: 4 hours

- 4 cups orange juice
- 3 cups bourbon
- 2 cups peach Schnapps
- ½ cup grenadine syrup
- 4 cups citrus carbonated beverage
- Ice cubes
- Maraschino cherries

1. In a punch bowl, combine orange juice, bourbon, peach Schnapps, and grenadine syrup. Cover and chill about 4 hours or until thoroughly chilled.

2. Before serving, slowly pour carbonated beverage down side of bowl; stir gently to mix. Serve punch over ice cubes. Garnish with maraschino cherries. Makes 18 (6-ounce) servings.

Per serving: 228 cal, 0 g total fat, 0 mg chol., 14 mg sodium, 27 g carb., 0 g fiber, 0 g pro.

Sweet Cherry Sangria

Prep: 20 minutes Chill: 4 hours

- 1 750-milliliter bottle dry red wine (such as Beaujolais or Zinfandel)
- 4 cups orange juice
- 1½ cups dark sweet cherries, pitted and halved
- ¾ cup cherry beverage-flavoring syrup
- ½ cup orange liqueur
- Ice cubes
- Dark sweet cherries
- Orange slices

1. In a large glass jar or pitcher, combine wine, orange juice, the 1½ cups cherries, the cherry syrup, and liqueur. Cover and chill for at least 4 hours to allow flavors to blend.

2. Serve sangria over ice cubes. Garnish with additional cherries and orange slices. Makes 8 to 10 (about 8-ounce) servings.

Per serving: 206 cal, 0 g total fat, 0 mg chol., 5 mg sodium, 28 g carb., 1 g fiber, 1 g pro.





THE 411 ON SERVING DRINKS

While it's difficult to guess the amount of drink supplies that will be needed at a party, plan on two drinks per person in the first hour, then one drink per person thereafter. It's best to overestimate so you don't run out of drinks midparty.

Cater to all guests—drinkers and nondrinkers alike. While alcoholic beverages may be the popular choice, be sure to keep tasty and attractive nonalcoholic drinks on hand for minors and guests who choose not to drink alcohol.

Ice is nice. Be sure to have plenty of ice to last throughout your party. Estimate 2–3 pounds of ice per guest for a four-hour party.

Cosmo Fruit Punch

Start to Finish: 15 minutes

- 4 cups cranberry juice, chilled
- ½ of a 12-ounce can (¾ cup) frozen limeade concentrate, thawed
- 4 cups lemon-lime carbonated beverage, chilled
- 2 cups orange vodka or vodka
- ⅓ cup orange liqueur
- Ice cubes
- Orange peel twists and/or slices (optional)
- Lime peel twists and/or slices (optional)

1. In a large pitcher or punch bowl, combine cranberry juice and limeade concentrate. Slowly pour carbonated beverage down side of pitcher or punch bowl. Add vodka and liqueur; stir gently to mix.

2. Serve punch over ice cubes. If desired, garnish with orange and lime peel twists and/or slices. Makes 14 (6-ounce) servings.

Per serving: 180 cal., 0 g total fat, 0 mg chol., 17 mg sodium, 26 g carb., 0 g fiber, 0 g pro.

Poinsettia Mimosas

Start to Finish: 10 minutes

- 3 cups cranberry juice, chilled
- ¼ cup orange liqueur or orange juice
- 2 tablespoons maraschino cherry juice or grenadine syrup
- 1 750-milliliter bottle champagne or sparkling apple juice, or one 32-ounce bottle (4 cups) carbonated water or lemon-lime carbonated beverage, chilled

1. In a small pitcher, combine cranberry juice, liqueur, and maraschino cherry juice.

2. For each serving, half-fill a chilled champagne flute with cranberry juice mixture (about 2 ounces). Pour in champagne nearly to the top (about 2 ounces); stir gently to mix. Makes 12 to 14 (4-ounce) servings.

Per serving: 103 cal., 0 g total fat, 0 mg chol., 3 mg sodium, 15 g carb., 0 g fiber, 0 g pro.



Cranberry-Pineapple Cooler

Prep: 10 minutes Chill: 1 hour

- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup water
- 2 cups cranberry juice, chilled
- 1 cup orange juice, chilled
- 1 cup unsweetened pineapple juice, chilled
- $\frac{3}{4}$ cup lemon juice, chilled
- 1 2-liter bottle ginger ale, chilled
- Ice cubes
- Fresh cranberries (optional)
- Lemon slices (optional)

1. For syrup, in a small saucepan, combine sugar and the water. Cook and stir over medium heat until sugar is dissolved. Transfer to a small bowl or a 1-cup glass measure. Cover and chill for 1 hour.

2. In a large punch bowl, stir together cranberry juice, orange juice, pineapple juice, lemon juice, and chilled syrup. Slowly pour

ginger ale down side of bowl; stir gently to mix. Serve over ice cubes. If desired, garnish with cranberries and lemon slices. Makes 14 (about 8-ounce) servings.

Per serving: 118 cal, 0 g total fat, 0 mg chol, 12 mg sodium, 30 g carb, 0 g fiber, 0 g pro.

Pomegranate Martinis

Pictured on page 48.

Start to Finish: 15 minutes

- 1 orange, cut into wedges
- Sugar
- 3 cups vodka or gin
- $\frac{3}{4}$ cup pomegranate syrup
- $\frac{1}{3}$ cup dry vermouth
- Ice cubes
- Pomegranate seeds (optional)

1. Rub orange wedges around rims of martini glasses. Dip rims into sugar; set aside.

2. In a small pitcher, combine vodka,

pomegranate syrup, and vermouth.

3. For each serving, place ice cubes in a cocktail shaker; add $\frac{1}{3}$ cup of the vodka mixture. Cover and shake until very cold. Strain into a prepared glass. If desired, garnish with pomegranate seeds. Makes 12 (about 3-ounce) servings.

Per serving: 196 cal, 0 g total fat, 0 mg chol, 10 mg sodium, 16 g carb, 0 g fiber, 0 g pro.

Orange Martinis: Prepare as directed, except substitute frozen orange juice concentrate, thawed, for the pomegranate syrup. If desired, garnish with halved kumquats or orange peel twists.

Per serving: 180 cal, 0 g total fat, 0 mg chol, 2 mg sodium, 11 g carb, 1 g fiber, 1 g pro.

Apple Martinis: Prepare as directed, except substitute frozen apple juice concentrate, thawed, for the pomegranate syrup. If desired, garnish with thin apple slices.

Per serving: 176 cal, 0 g total fat, 0 mg chol, 5 mg sodium, 10 g carb, 0 g fiber, 0 g pro.

Icy Cranberry Margaritas

Start to Finish: 10 minutes

- 1 orange, cut into wedges
- Coarse red and/or white sugar
- $\frac{1}{2}$ cup frozen cranberry-raspberry juice concentrate, thawed
- $\frac{1}{2}$ cup tequila
- $\frac{1}{4}$ cup orange liqueur
- 3 tablespoons melon liqueur
- 5 cups ice cubes

1. Rub orange wedges around rims of margarita or martini glasses. Dip rims into sugar; set aside.

2. Pour juice concentrate, tequila, orange liqueur, and melon liqueur into a blender. Cover and blend until combined. With blender running, gradually add ice cubes through opening in lid until mixture becomes slushy. Serve in the prepared glasses. Makes 6 (4-ounce) servings.

Per serving: 147 cal, 0 g total fat, 0 mg chol, 2 mg sodium, 18 g carb, 0 g fiber, 0 g pro.