



CRANBERRY ORANGE SPARKLING PUNCH



INGREDIENTS:

- 1 Granny Smith apple, thinly sliced (horizontally, so a star appears with the seeds)
- 1/2 cup dried cranberries
- 1 cup cranberry juice, white or regular, chilled
- 1 bottle Woodbridge by Robert Mondavi Extra Dry Sparkling wine, chilled
- 1 Tbsp honey (optional)
- 1 tsp orange zest (garnish)

PREPARATION:

1. In a large pitcher, mix the apples, dried cranberries, cranberry juice, and honey (muddle lightly with a wooden spoon). Set the mixture aside for approximately 15 minutes.
2. Add in the sparkling wine and give it a whirl just before service. Top with orange zest or a few thin apple slices.

Serve with Cranberry and Sage Crab Cakes for a perfect pairing for the holidays.

Recipe by Candice Kumai, author of Pretty Delicious

WOODBRIDGE.
by ROBERT MONDAVI