



### INGREDIENTS

- Makes approximately 6 servings (using martini glasses)
- 2 1/2 cups of vodka
- 1/3 fresh Pineapple cut into chunks
- 1/2 granny large smith apple cut into chunks
- 1/2 gala large apple cut into chunks
- 1/2 orange sliced and cut diagonally
- 4 cups fruit punch (I used Minute Maid Zero - sugar free)
- 10 whole pitted cherries (I used frozen); add more if preferred
- 2 six (6) oz cans of pineapple juice
- Lemon Sorbet or Raspberry Sorbet
- Chambord
- Prosecco (optional)

# PANTRY PULL PUNCH

### DIRECTIONS

Using a glass pitcher, add the cut pineapple chunks and pour the vodka over it. Let sit for 30 minutes.

After the 30 mins, add one (1) can of pineapple juice as well as the cut apples and oranges.

Let sit for another 30 mins so that all the juices marinate together.

After the hour, pour in the fruit punch. Let sit for approx. 10 mins.

Then add the other 6 oz can of pineapple juice, stir and let sit for another 10 mins.

Generously pour the mixture (reserving the fruit) filling approx. 1/3 of the glass.

Spoon desired fruit into the glass (as much as preferred).

Spoon a round dollop of sorbet as much or as little as you like - lemon or raspberry (I like the lemon), in the center.

If you would like to add Prosecco, top with just a small amount.

Add a tablespoon of Chambord.

Enjoy!