



**Champagne Punch**  
Makes one tall pitcher

***Ingredients:***

1/2 cup Triple Sec  
1/4 cup Creme De Cassis (black currant) liqueur  
1 cup pineapple juice  
2 cups ginger ale, chilled  
1 bottle Champagne, chilled  
Blackberries for garnish  
Sprigs of thyme for garnish

***Directions:***

1. In a large pitcher, combine the triple sec, Creme de Cassis, and pineapple juice. Refrigerate the mixture for 1 hour or overnight to allow the flavors to blend and for all to chill well.
2. Before serving, add the ginger ale and Champagne.
3. Serve over ice and garnish with blackberries and thyme.