



### *Citrus-Cinnamon Punch*

**TOTAL: 25 MIN PLUS CHILLING**

**MAKES ABOUT 2 QUARTS**

Cinnamon flavors lots of holiday drinks, from eggnog to mulled wine. Here it appears in a juicy punch that's delicious spiked with Grand Marnier or Cognac.

**ORANGE REDUCTION**

**2¼ cups fresh orange juice**

**Strips of zest from 2 navel oranges**

**Three 3-inch-long cinnamon sticks,  
broken into pieces**

**PUNCH**

**3 cups fresh orange juice**

**2 cups fresh red grapefruit juice**

**1 tablespoon grenadine syrup**

**2½ cups cold grapefruit soda (20 ounces)**

**Orange slices and ground cinnamon, for garnish**

**1. MAKE THE ORANGE REDUCTION:** In a saucepan, boil the orange juice, zest and cinnamon sticks over moderately high heat until reduced to 1 cup, 8 minutes. Strain and let cool.

**2. MAKE THE PUNCH:** In a large glass pitcher, combine the orange reduction with the orange and grapefruit juices and the grenadine. Stir well and refrigerate until chilled, about 1 hour. Just before serving, pour in the grapefruit soda. Dust the orange slices with cinnamon and serve in the punch. —*Marcia Kiesel*

