



KATIE FRY'S HUNCH PUNCH

SERVINGS: 10

ACTIVE TIME: 10 mins

TOTAL TIME: 10 mins

Inspired by the children's book series, *Katie Fry Private Eye*, written by my good friend, Katherine Cox, *Katie Fry's Hunch Punch* captures the spirit of sleuthing with a secret ingredient, pear juice, and fun magnifying glass garnishes. Complete with a non-alcoholic version for the kids, *Hunch Punch* is an effervescent and refreshing drink that parents, kids and private eyes can all enjoy!

Ingredients

For Parents

- > 2 bottles sparkling white wine (dry / brut)
- > 2 12oz bottles or cans of dry hard cider
- > 1 cup apple juice
- > 1 cup pear juice
- > A splash of lemon juice
- > Lemon slices and straws for garnish
- > Ice

For Private Eyes

- > 2 bottles sparkling apple cider
- > 1 20oz bottle of ginger ale
- > 1 cup apple juice
- > 1 cup pear juice
- > A splash of lemon juice
- > Lemon slices and straws for garnish
- > Ice

Directions

1. To make the “magnifying glass” garnish (this is Hunch Punch after all!), cut thick horizontal slices of lemons to produce circles. You should be able to get about three or four slices per lemon. The trick is to ensure that the slice is wider on both sides than the straws you are using to ensure that the straws stay in the fruit when you put the garnish on the drink. Cut straws in half using scissors or the same knife you used to cut the lemons and insert into the peel of the lemon.
2. Depending on how thick the peel is, this job can be easy or it can be a little slow-going. I recommend gripping the straw pretty close the end that you are trying to put into the lemon to give you more leverage. Use a twisting motion with medium force and the straw should slip into the peel within 5 seconds or so. Once you are in, push the straw in a little bit farther to ensure that it's snug. Using a knife, make a cut into the lemon where you'd like it to attach to the glass. I aim to have the straw angled downward at a 45 degree angle. These can be made ahead of time and kept in the refrigerator in a plastic bag or Tupperware container. You can skip the garnish altogether as well and just use a regular lemon slice – it's up to you.
3. In a large pitcher or punch bowl, combine the champagne, hard cider, apple juice and pear juice and stir lightly to incorporate. Use one or two of the leftover lemon ends to squeeze a little bit of lemon juice into the punch to balance out the flavor. Serve immediately into glasses over ice. Any leftovers can be kept in the refrigerator until your guests are ready for refills. For the “Private Eye,” version, repeat this step with its set of ingredients.



Shopping List

- | | | |
|-----------------------------------------------------------|------------------------------------------------------|-------------------------------------|
| <input type="checkbox"/> 2 bottles sparkling white wine | <input type="checkbox"/> 1 20oz bottle of ginger ale | <input type="checkbox"/> 3-4 lemons |
| <input type="checkbox"/> 2 12oz bottles of dry hard cider | <input type="checkbox"/> apple juice | <input type="checkbox"/> ice |
| <input type="checkbox"/> 2 bottles sparkling apple cider | <input type="checkbox"/> pear juice | <input type="checkbox"/> straws |



MARKS PAGES
LIKE A CHAMP

**THE OFFICIAL
SAUCY SPORK
COOK
BOOK
BOOK
MARK**

ACCEPT NO
SUBSTITUTES

*Visit us online
for more recipes,
restaurant reviews,
weekly blog posts,
photo galleries,
and more!*

SAUCYSPORK.COM