

# Main Line Wine

## Description

Somewhere between Sangria and Planter's Punch, the flavor of this refreshing cocktail pops thanks to Yellow Chartreuse and Grand Marnier. It's a guaranteed way to keep your guests cool at your next barbecue.

## Ingredients

- 1 (750-milliliter) bottle Cabernet Sauvignon, chilled
- 16 oz chilled rum
- 12 oz fresh squeezed lemon juice chilled - about 8 lemons
- 12 oz simple syrup - see notes
- 3 oz Yellow Chartreuse
- 1 oz Grand Marnier
- 6 dash orange bitters
- 6 thinly sliced orange wheels

## Instructions

Place all of the ingredients in a punch bowl and stir to combine.

Add a large block of ice and serve in highball glasses filled with ice.

Garnish with a slice of orange.



## Summary

**Yield:** 20

**Prep Time:** 20 minutes

**Category:** Drinks

**Cuisine:** American

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## Notes

1 cup cold water

1 cup granulated sugar

## INSTRUCTIONS

Place water and sugar in a container with a tightfitting lid.

Shake vigorously for 3 minutes.

Let rest for about 1 minute.

Shake again for 30 seconds.

Store, sealed, in the refrigerator.

Alternatively, you can heat the water and sugar in a small saucepan, stirring until the sugar has dissolved.

Cool completely and store, sealed, in the refrigerator.