

Ghost Punch

Dish | October 2008



Frozen, floating apparitions give Ghost Punch the chills—and goblins of all ages the thrills. Friendly spirits made in the Silicone Mini Ghost Mold from Wilton enliven this sparkling grape and berry punch. \$10; wilton.com.

PREP: 10 MINUTES FREEZE: 6 HOURS OR OVERNIGHT

- 2 CUPS (1 PINT) WHIPPING CREAM OR HALF-AND-HALF
- 1/4 CUP SUGAR
- 1 TSP. VANILLA
- 1 46-OZ. CAN 100-PERCENT BERRY JUICE OR APPLE JUICE
- 1 12-OZ. CAN FROZEN GRAPE-JUICE CONCENTRATE, THAWED
- 1 2-LITER BOTTLE LEMON-LIME CARBONATED BEVERAGE, CHILLED
- BLACK DECORATING GEL

Stir together whipping cream or half-and-half, sugar, and vanilla until sugar is dissolved. Place silicone ghost mold on a small tray. Pour cream mixture into molds. Cover with plastic wrap; freeze for 6 hours or overnight until firm.

In a large punch bowl combine berry or apple juice, grape-juice concentrate, and lemon-lime carbonated beverage. Remove cream ghosts from mold by inverting and peeling the mold away from the frozen cream mixture. Place on a chilled tray lined with plastic wrap or waxed paper. Add mouths and eyes with black decorating gel. Use a spatula to place ghosts in the punch bowl. Serve immediately. Makes 16 (8-oz.) servings.

Per serving: 247 cal., 11 g total fat (7 g sat. fat), 41 mg chol., 43 mg sodium, 38 g carbo., 0 g dietary fiber, 1 g protein.