

## **John Bartram's Garden Punch**

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### **Ingredients**

- 1 cup assorted freshly snipped herbs such as thyme, rosemary, sage and fennel fronds
- 1 cup (235ml) medicated rich simple syrup
- 2 quarts (1.9L) freshly squeezed pink grapefruit juice
- 1 bottle (750ml) of gin
- 2 bottles (1500ml total) of dry sparkling rose wine
- 20 shakes of aromatic bitters
- 1 Glace luxury ice mariko sphere

### **Instructions**

- Mix the herbs in a fine-mesh hemp or nylon bag, and tie closed with kitchen string. Add the medicated rich simple syrup, grapefruit juice, and gin to a large punch bowl and stir to combine. Submerge the bag of herbs in the mixture, cover the bowl with plastic wrap and store in the refrigerator overnight.
- Before serving, remove the bag from the punch and discard the contents. Add the sparkling wine and the aromatic bitters and stir gently to combine.
- Serve immediately.

Serves 10 or more.

### **Notes**