

SMPC PUNCH

Provided by Emily Williams

3 cups sugar

6 cups water

1 (12 oz) frozen orange juice concentrate, thawed

6 oz bottled lemon juice

1 (46 oz) can pineapple juice

4 bananas

2 (2 liter) bottles ginger ale

2 (10 cup) plastic containers with lids

Heat water to boiling and then add sugar, stir to dissolve. Add orange juice and lemon juice to sugar mixture. Break 2 bananas into chunks, add to a blender with ½ of pineapple juice, process until smooth and pureed. Add to sugar/juice mixture, repeat with remaining bananas and pineapple juice. Stir to combine. Divide equally between the 2 plastic containers, cover with lids and freeze until firm, preferably at least two days before serving. When ready to serve, take containers of base out of freezer about 2 hours before planning to serve. One base per punch bowl. As the base thaws enough to place in punch bowl break into large chunks. Just before serving, pour 1 (2 liter) bottle of ginger ale into each punch bowl with base. Each base makes about 25 servings. This recipe makes 50 servings.