



Barbara's Pumpkin Pie Punch

Start to finish 10 minutes *Makes 1 1/2 gallons (about 24 cups)*

15 oz. can pumpkin puree

1 cup packed brown sugar

1 teaspoon cinnamon

1 teaspoon ground ginger

1/4 teaspoon nutmeg

1/4 teaspoon ground cloves

1/2 gallon apple cider

2 liters ginger ale, cold

In a medium bowl, whisk together the pumpkin, brown sugar, cinnamon, ginger, nutmeg and cloves. Add the apple cider and whisk until smooth and the sugar is dissolved.

Chill.

In a large punch bowl, gently stir together the cider-pumpkin mixture and the ginger ale.

Serve.

Barbara Brown-In charge of Staffing the *Smith Trahern Mansion* made this recipe for a recent UT Extension Education Training for Family and Community Education Leaders and it was enjoyed by everyone.

TRY IT YOU WILL LIKE IT!

