

## Pomegranate-Champagne Punch

- \* 1/2 cup water
- \* 1/2 cup sugar
- \* 2 750-ml bottles chilled brut Champagne
- \* 1 1/2 cups white rum
- \* 1 1/4 cups pomegranate juice
- \* 1 large lemon, thinly sliced
- \* Pomegranate seeds
- \* Fresh mint leaves
- \* 1 ice block

### Preparation

Bring 1/2 cup water and sugar to boil in small saucepan, stirring until sugar dissolves. Simmer 5 minutes. Cool syrup completely.

Combine Champagne, rum, and pomegranate juice in punch bowl. Add enough syrup to sweeten to taste. Mix in lemon slices, pomegranate seeds, and mint leaves. Add ice block to bowl.

