

# Cardinal Punch Mocktail

## Ingredients

- 1/4 cup cranberry juice
- 1 tablespoon lemon juice
- 2 tablespoons orange juice
- 1/4 cup ginger ale
- Lemon slice, for garnish
- Orange slice, for garnish



Filled with fruits, the sparkling cardinal punch is a favorite nonalcoholic mixed drink. The recipe has been around for decades and it's easy to mix up by the glass, pitcher, or punch bowl. It's perfect for any occasion, even if that's just a lazy afternoon that calls for a refreshing beverage.

The combination of cranberry, lemon, and orange juices topped with ginger ale creates a punch that will please adults and kids alike. It comes together in just a few minutes and offers a fresh taste that's hard to find in bottled juice blends, especially when made with fresh squeezed citrus. You can also keep a pitcher of the juice mix in the fridge then simply top it off with soda when it's time for a drink. This is a great choice for outdoor family-friendly events in the spring and summer.

The cardinal punch is an easy recipe to increase as needed. Simply retain the proportions of 2 parts cranberry, 1/2-part lemon, 1 part orange, and 2 parts ginger ale. When preparing it ahead of time, hold the soda until it's time to serve so your guests can enjoy a fully carbonated drink.

## To make 1 quart for a pitcher:

- Combine 12 ounces (1 1/2 cups) of cranberry juice, 3 ounces (about 1/3 cup) of lemon juice, 6 ounces (3/4 cup) of orange juice, and 12 ounces of ginger ale.

## To make 1 gallon for a punch bowl:

- Measure out 6 cups of cranberry juice, 1 1/2 cups lemon juice, 3 cups of orange juice, and 6 cups of ginger ale.

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## Steps to Make It



1. Gather the ingredients.



2. In a tall glass half-filled with ice cubes, pour the 3 juices.



3. Top with ginger ale.



4. Garnish with orange and lemon slices (Optional).  
**Serve and enjoy.**

Source: The Spruce Eats Cardinal Punch Non-Alcoholic Drink Recipe ([thespruceeats.com](https://thespruceeats.com))  
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