FRUIT PUNCH

From our garden: mint

NOTES TO STUDENTS and VOLUNTEERS:

This recipe makes approximately 25 x 200ml serves.

1. Please be careful when chopping the strawberries.
2. Your group is also responsible for setting up the dining room today for our finger food party. If the weather permits please set up outside.
3. Your group is responsible for serving the drinks. You should offer water as well as the fruit punch.

EQUIPMENT

Colander
Punch bowl
Soup ladle
Can opener
Chopping board
Small knife

INGREDIENTS

- 450g can Crushed Pineapple in Syrup
- 1 punnet strawberries, hulled then cut in quarters
- 2 litres lemonade
- 2 litres soda water
- 1 litre tropical fruit juice
- 4 cups crushed ice
- Mint leaves to garnish, washed

WHAT TO DO

1. Wash strawberries, hull and cut into quarters. Place in a large punch bowl or stock pot
2. Wash the mint leaves.
3. Just before serving add lemonade, fruit juice and soda water and finish with crushed ice and torn mint leaves.
4. Serve icy cold in glasses using a soup ladle.