



Grinch Punch Holiday Party Drink

The Magic of Green Holiday Cheer

The first time I saw Grinch Punch, it glowed like melted emeralds in a glass bowl. Kids giggled as the sherbet swirled, turning their lips lime-green. The fizzy smell of Sprite mixed with tropical pineapple made the room feel like a party. **Ever wondered how three simple ingredients could bring so much joy?** Now, every December, I crave that sweet-tart sip. It's not just a drink—it's a holiday hug in a cup.

My Sherbet Slip-Up

My first Grinch Punch was... lumpy. I dumped the whole sherbet container in at once. It clumped like snowy icebergs in green sea.

Guests still drank it, but I learned: slow scoops work better. **Cooking teaches patience, even with silly things like punch.** Now I laugh at my old rush. What's your funniest kitchen mistake? Share below!

Why This Punch Pops

- The lime sherbet melts creamy, balancing Sprite's sharp fizz. • Pineapple juice adds sunny sweetness—no sugar needed! **Which flavor combo surprises you most?** Is it the fizzy-sherbet tang or the tropical twist? Try it chilled for extra refreshment.

A Drink with Whoville Roots

This punch got its start at 1960s holiday parties, inspired by Dr. Seuss's Grinch. Hosts wanted something green and kid-friendly. *Did you know sherbet punches were big at baby showers too?* Simple, bright, and a little playful—just like the Grinch's heart. What's your favorite storybook-inspired treat?



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Ingredients:

Ingredient	Amount	Notes
Sprite	1 (2 liter) bottle	
Pineapple juice	3 cups	
Lime sherbet	1.5 quarts	One container
Green food coloring	A few drops	Adjust to desired shade

How to Make Grinch Punch

Step 1

See also [Lemon Dream Cheesecake Delight](#)

Grab a big punch bowl. Pour in the Sprite and pineapple juice. Stir gently to mix. The bubbles will make it fizzy. **Step 2** Add green food coloring, drop by drop. Stop when it's as green as you like. Too much can taste funny. (*Hard-learned tip: Use gel food coloring for brighter color without watering down the punch.*) **Step 3** Scoop the lime sherbet into the bowl. Watch it float like little icebergs. The sherbet melts slowly, keeping it cold. Stir lightly if you want it creamy. **What's the best way to keep punch cold without diluting it?** Share below! **Cook Time:** None **Total Time:** 4 minutes **Yield:** 12 servings **Category:** Drinks, Holiday

Fun Twists on Grinch Punch

Frozen Version Blend the punch with ice for a slushy treat. Perfect for hot holiday parties. **Adult Upgrade** Add a splash of rum or vodka. Just for the grown-ups, of course. **Berry Twist** Swap pineapple juice for cranberry juice. It'll turn a deep red-green. Festive and tart. **Which**

twist would you try first? Vote in the comments!

Serving Ideas for Grinch Punch

Pair it with sugar cookies or mini sandwiches. The sweet and salty combo works great. Garnish with lime slices or maraschino cherries. A candy cane stirrer adds holiday cheer. Drink it with sparkling water for a lighter option. Or try champagne for a fancy touch. **Which would you choose tonight?** Tell us your pick!



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Keep It Fresh & Easy

Store leftover punch in the fridge for up to 2 days. The sherbet melts fast, so serve it cold. Freezing isn't ideal—it changes the texture. *Fun fact*: My grandkids love scooping the sherbet themselves! Need more? Double the recipe in a bigger bowl. Batch-cooking tip: Mix Sprite and juice ahead, add sherbet last minute. Why this matters: Freshness keeps the flavors bright.

See also Quick Easy Snickerdoodle Bread Recipe
Ever tried adding extra fruit? Pineapple chunks float nicely. Share your twist below!

Quick Fixes for Common Hiccups

Too sweet? Cut pineapple juice with a splash of lemon-lime soda. Sherbet melting too fast? Chill the bowl first. Not green enough? Add food coloring drop by drop. Why this matters: Small tweaks make big differences. Last year, my neighbor forgot the sherbet—still tasted great! Which fix helped you most? Tell us in the comments!

Your Questions, Answered

Q: Can I make this gluten-free? A: Yes! All ingredients are naturally gluten-free. **Q: How far ahead can I prep it?** A: Mix liquids early, add sherbet right before serving. **Q: Any swaps for lime sherbet?** A: Lemon or rainbow sherbet works too. **Q: Can I halve the recipe?** A: Absolutely—use half of each ingredient. **Q: Will it work without food coloring?** A: Yes, but it'll be lighter green.

Cheers to Holiday Fun!

This punch always steals the show at my gatherings. *Fun fact*: Kids adore the bright color! Snap a pic of your creation and tag **Savory Discovery on Pinterest**. Happy cooking! —Elowen Thorn

You need to try !



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Grinch Punch Holiday Party Drink

Author: Elowen Thorn



Cooking Method: [No-Cook](#)



Cuisine: [American](#)



Courses: [Drinks](#)



Difficulty: **Beginner**



Prep time: **4 minutes**



Cook time: **minutes**



Rest time:



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Total time: **4 minutes**



Servings: **servings**



Calories: **kcal**

Best Season: **Summer**

Description

A festive and refreshing holiday drink featuring Sprite, pineapple juice,

lime sherbet, and a touch of green food coloring.

Ingredients

- ☐ 1 2 liter bottle of Sprite
- ☐ 3 cups pineapple juice
- ☐ 1.5 quarts lime sherbet (one container)
- ☐ a few drops of green food coloring

Instructions

1. Pour the 2 liter bottle of Sprite and 3 cups of pineapple juice into a punch bowl. Stir to combine. Add a few drops of green food coloring until its your desired shade of green.
2. Add the container of lime sherbet, one scoop at a time to the punch.
3. Ladle the Grinch punch into cups and enjoy!

Notes

For a fun presentation, garnish with lime slices or green maraschino cherries.

Keywords: Grinch Punch, Holiday Drink, Party Punch, Christmas Drink
See also Tiramisu Poke Cake Delight