



## HELEN HERRON TAFT'S LEMON CHAMPAGNE PUNCH

*Recipe adapted from Erin McDowell of PureWow*

### Ingredients:

- ◆ ½ cup sugar
- ◆ ⅓ cup water
- ◆ ¾ cup lemon juice
- ◆ ½ cup vodka
- ◆ 2 cups tonic water
- ◆ 2 cups raspberries
- ◆ 1 lemon, sliced
- ◆ 1 bottle Champagne

### Instructions:

1. In a small pot, bring the sugar and water to a boil over medium heat. Stir to make sure the sugar dissolves making simple syrup. Let cool to room temperature.
2. In a large pitcher, stir the cooled simple syrup with the lemon juice, vodka, and tonic water to combine. Stir in the raspberries and lemon slices.
3. Just before serving, add the Champagne. Serve chilled.

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More recipes are available in our *First Ladies Cookbook*:  
<https://national-womens-history-museum.myshopify.com/collections/books/products/first-ladies-cook-book>