

Chapter 14

Punches and Pitchers

I have taken more good from alcohol than alcohol has taken from me.

—Winston Churchill

After-Party Punch

1 cup sugar
2½ cups vodka
4 cups pineapple juice
4 cups cranberry juice
64 oz. ginger ale

Add sugar to a punch bowl and then pour in vodka, pineapple juice, cranberry juice, and ginger ale. Fill punch bowl with ice.

Ambassador's Punch

1 qt. Eggnog (nonalcoholic;
recipe in Chapter 17)
½ cup brandy
½ cup rum
¼ cup crème de cacao
1 TB. grated nutmeg

Pour Eggnog into a punch bowl. Whisk in brandy, rum, and crème de cacao. Fill punch bowl with ice, and top with grated nutmeg.

American Punch

25 oz. Southern Comfort (1 fifth)
1 oz. maraschino liqueur
2 qt. cola
16 oz. club soda
1 orange, cut into thin, round slices
1 lemon, cut into thin, round slices
1 lime, cut into thin, round slices
8 to 10 maraschino cherries

Pour Southern Comfort and maraschino liqueur into a punch bowl. Add cola and club soda. Stir with a wooden spoon, and fill punch bowl with ice. Garnish with orange, lemon, and lime slices and maraschino cherries.

Apricot Punch

1 qt. apricot brandy
1 qt. orange juice
1 (750-ml) bottle champagne
64 oz. lemon-lime soda

Pour apricot brandy and orange juice into a punch bowl. Add champagne and lemon-lime soda. Stir with a wooden spoon, and fill punch bowl with ice.

Artillery Punch

1 qt. bourbon
1 qt. red wine
2 cups dark rum
1 cup brandy
1 qt. iced orange pekoe tea
2 cups orange juice
1 cup lemon juice
1 cup simple syrup
1 lemon, cut into thin, round slices

Pour bourbon, red wine, dark rum, brandy, iced orange pekoe tea, orange juice, lemon juice, and simple syrup into a punch bowl. Stir with a wooden spoon, and fill punch bowl with ice. Garnish with lemon slices.

Aztec Punch

½ cup sugar
1 (10-oz.) can frozen lemonade
1 qt. tequila
64 oz. ginger ale
1 cup lime juice

Add sugar and frozen lemonade to a punch bowl. Pour in tequila, ginger ale, and lime juice. Stir with a wooden spoon, and fill punch bowl with ice.

Banana Rum Punch

1 (10-oz.) can frozen orange juice
1 qt. rum
1 cup crème de bananes
32 oz. ginger ale

Add frozen orange juice to a punch bowl. Pour in rum, crème de bananes, and ginger ale. Stir with a wooden spoon, and fill punch bowl with ice.

Bombay Punch

2 cups sweet sherry
2 cups brandy
1/3 cup triple sec
1/3 cup maraschino liqueur
1 (750-ml) bottle champagne
1 qt. soda water
1 cup lemon juice
1 cup simple syrup

Pour sweet sherry, brandy, triple sec, maraschino liqueur, champagne, soda water, lemon juice, and simple syrup into a punch bowl. Stir with a wooden spoon, and fill punch bowl with ice.

Brandy Punch

2 cups brandy
1 cup rum
4 cups pineapple juice
1 cup lemon juice
1 cup simple syrup
1 qt. ginger ale

Pour brandy, rum, pineapple juice, lemon juice, and simple syrup into a punch bowl. Pour in ginger ale last. Stir with a wooden spoon, and fill punch bowl with ice.

Brown Betty

2/3 cup brown sugar
2 cups water
32 oz. ale
8 oz. brandy
2 TB. lemon juice
3 whole cloves
1 tsp. cinnamon

Pour brown sugar and water into a large pot. Heat over low heat until sugar is dissolved. Add ale, brandy, lemon juice, cloves, and cinnamon. Simmer for 15 minutes. Serve in heat-proof cups, mugs, or Irish coffee glasses.

Canadian Rum Punch

4 cups water
2 cups sugar
2 cups Canadian whisky
2 cups rum
2 cups lemon juice

In a medium saucepan, heat water and sugar until sugar dissolves. Allow to cool. Pour Canadian whisky, rum, and lemon juice into a punch bowl. Add in water and sugar mix. Stir with a wooden spoon, and fill punch bowl with ice.

Champagne Pineapple Punch

1 (750-ml) bottle champagne
1 cup triple sec
½ cup brandy
4 cups pineapple juice
1 qt. club soda

Pour champagne, triple sec, brandy, pineapple juice, and club soda into a punch bowl. Stir with a wooden spoon, and fill punch bowl with ice.

Champagne Punch

1 (750-ml) bottle champagne
½ cup triple sec
½ cup brandy
1 qt. club soda

Pour champagne, triple sec, brandy, and club soda into a punch bowl. Stir with a wooden spoon, and fill punch bowl with ice.

Charlie's Coquito

My gentle-giant brother-in-law, Charlie “Carlos” Gueits, may have left his tiny town of Ponce, Puerto Rico, to live in New York, but he brought his family’s coquito recipe with him, thank goodness. Making this rich, delicious, addictive punch may seem like an arduous process to endure, but it’s well worth it.

12 coconuts, split
8 egg yolks
1 TB. vanilla extract
1 (14-oz.) can condensed milk
2 (14-oz.) cans evaporated milk
1 (16-oz.) can coconut milk
2 tsp. cinnamon
1 pt. brandy
1 pt. whisky
1 (1.5-l) bottle Barcardi white rum
2 (15-oz.) cans Coco López

Scrape out coconut meat and set aside. Beat egg yolks with vanilla extract until pale. Beat in condensed milk, evaporated milk, coconut milk, and cinnamon until smooth. Pour in brandy, whisky, Barcardi white rum, and Coco López and reserved coconut meat. Using a funnel, pour mixture into several empty 750-milliliter bottles with screwable tops. Shake and chill. Pour into a pitcher when ready to serve.

Cider Punch

1½ qt. hard cider
4 oz. Scotch whisky
4 oz. dry sherry
2 oz. lemon juice
4 oz. simple syrup
16 oz. apple juice
32 oz. club soda

Pour hard cider, Scotch whisky, dry sherry, lemon juice, simple syrup, apple juice, and club soda into a punch bowl. Stir with a wooden spoon, and fill punch bowl with ice.

Cranberry Punch

1 (750-ml) bottle vodka
2 qt. cranberry juice cocktail
1 cup lemon juice
1 cup simple syrup
1 qt. ginger ale

Pour vodka, cranberry juice cocktail, lemon juice, and simple syrup into a punch bowl. Pour in ginger ale last. Stir with a wooden spoon, and fill punch bowl with ice.

Donkey Punch

2 cups rum
1 cup grenadine
2 cups pineapple juice
48 oz. orange juice
32 oz. ginger ale
6 to 8 orange slices

Pour rum, grenadine, pineapple juice, and orange juice into a punch bowl. Pour in ginger ale last. Stir with a wooden spoon, and fill punch bowl with ice. Garnish with orange slices.

Down Home Punch

2 cups Jack Daniel's Tennessee whiskey
2 cups peach schnapps
¼ cup grenadine
¾ cup lemon juice
4 cups orange juice
1 cup simple syrup
16 oz. lemon-lime soda

Pour Jack Daniel's, peach schnapps, grenadine, lemon juice, orange juice, and simple syrup into a punch bowl. Pour in lemon-lime soda last. Stir with a wooden spoon, and fill punch bowl with ice.

Eggnog

12 eggs, separated
1 cup bourbon
1 cup cognac
3 pt. heavy cream
2 cups milk
2 tsp. vanilla extract
1 cup sugar
½ tsp. salt
3 tsp. grated nutmeg

Beat egg yolks until pale yellow and then mix in bourbon, cognac, heavy cream, milk, vanilla extract, and ½ cup sugar. In a separate bowl, whip egg whites with remaining ½ cup sugar and salt until they form stiff peaks. Fold egg whites into yolk-liqueur-cream mixture and chill. When ready to serve, garnish with grated nutmeg.

Fish House Punch

The Fish House is another name for the oldest men's club in the United States, The State in Schuylkill in Schuylkill County, Pennsylvania. The recipe for Fish House Punch comes from this old institution.

2 cups sugar	Dissolve sugar with water, lemon juice, and lime juice in a punch bowl. Pour in dark rum, cognac, and peach brandy. Stir with a wooden spoon, and fill punch bowl with ice.
2 cups water	
16 oz. lemon juice	
16 oz. lime juice	
50 oz. dark rum (2 fifths)	
25 oz. cognac (1 fifth)	
3 oz. peach brandy	

Florida Punch

1 (750-ml) bottle dark rum	Pour dark rum, pineapple juice, and orange juice into a punch bowl. Add club soda. Stir with a wooden spoon, and fill punch bowl with ice. Garnish with orange slices.
1 qt. pineapple juice	
2 cups orange juice	
1 l club soda	
1 orange, cut into thin round slices	

Fruit Basket Punch

4 oz. blackberry brandy	Pour blackberry brandy, triple sec, crème de bananes, coconut rum, orange juice, and pineapple juice into a punch bowl. Pour in club soda last. Stir with a wooden spoon, and fill punch bowl with ice.
4 oz. triple sec	
12 oz. crème de bananes	
8 oz. coconut rum	
12 oz. orange juice	
8 oz. pineapple juice	
12 oz. club soda	

Gin Bucket Punch

1 l gin	Pour gin, lemonade, and fruit punch into a punch bowl. Pour in lemon-lime soda last. Stir with a wooden spoon, and fill punch bowl with ice. Garnish with orange and lemon slices and maraschino cherries.
16 oz. lemonade	
16 oz. fruit punch	
32 oz. lemon-lime soda	
6 orange slices	
6 lemon slices	
6 maraschino cherries	

Glogg

1 (750-ml) bottle red wine
25 oz. brandy (1 fifth)
1½ cups sugar
1 cup raisins
1 cup blanched almonds
6 cardamom pods, crushed
3 cinnamon sticks
3 whole cloves
1 whole orange peel

Combine red wine, brandy, sugar, raisins, blanched almonds, crushed cardamom pods, cinnamon sticks, whole cloves, and orange peel in a heavy enamel or stainless-steel pot. Heat over medium heat until sugar is dissolved and liquid is simmering. Simmer 10 minutes and then remove from heat and serve warm.

Holiday Cheer

1 (10-oz.) can frozen cranberry juice cocktail
1 (750-ml) bottle champagne
½ cup Rose's lime juice
1 lime, cut into thin, round slices

Add frozen cranberry juice cocktail to a punch bowl. Pour in champagne and Rose's lime juice. Stir with a wooden spoon, and fill punch bowl with ice. Garnish with lime slices.

Holiday Rum Punch

1 (750-ml) bottle light rum
2 cups orange juice
½ cup lemon juice
¾ cup simple syrup
2 cups brewed and chilled orange pekoe tea
1 orange, cut into thin, round slices

Pour light rum, orange juice, lemon juice, simple syrup, and orange pekoe tea into a punch bowl. Stir with a wooden spoon, and fill punch bowl with ice. Garnish with orange slices.

Jamaican Punch

8 oz. dark rum
8 oz. coconut rum
4 oz. 151 proof rum
2 cups pineapple juice
2 cups orange juice
½ cup lime juice
¼ cup grenadine
1 lime, cut into thin, round slices

Pour dark rum, coconut rum, 151 proof rum, pineapple juice, orange juice, lime juice, and grenadine into a pitcher. Stir with a wooden spoon, and fill pitcher with ice. Garnish with lime slices.

Jungle Boogie Punch

25 oz. dark rum (1 fifth)
25 oz. light rum (1 fifth)
1 qt. pineapple juice
1 qt. orange juice
½ cup lime juice
16 oz. mango juice
16 oz. club soda
½ cup pineapple chunks
½ cup orange chunks
½ cup mango chunks

Pour dark rum, light rum, pineapple juice, orange juice, lime juice, and mango juice into a punch bowl. Pour in club soda last. Stir with a wooden spoon, and fill punch bowl with ice. Garnish with pineapple, orange, and mango chunks.

Mountain Red Punch

3 (750-ml) bottles red wine
½ cup amaretto
½ cup brandy
½ cup cherry liqueur
16 oz. ginger ale
¼ cup julienned almonds

Pour red wine, amaretto, brandy, and cherry liqueur into a punch bowl. Pour in ginger ale. Stir with a wooden spoon, and fill punch bowl with ice. Garnish with julienned almonds.

Nashville Eggnog

6 oz. bourbon
3 oz. brandy
3 oz. dark rum
1 qt. Eggnog (recipe in Chapter 17)
3 tsp. nutmeg

Pour bourbon, brandy, dark rum, and Eggnog into a punch bowl. Chill. Stir with a wooden spoon, and garnish with nutmeg.

Pineapple Punch

1 (750-ml) bottle champagne
16 oz. brandy
1 qt. pineapple juice
1 cup lemon juice
1 cup simple syrup
16 oz. club soda
1 cup pineapple chunks

Pour champagne, brandy, pineapple juice, lemon juice, and simple syrup into a punch bowl. Pour in club soda. Stir with a wooden spoon, and fill punch bowl with ice. Garnish with pineapple chunks.

Red Sangria “Cuba”

This great sangria recipe comes from Cuba restaurant in New York City.

1 apple, diced
 1 orange, diced
 2 TB. sugar
 2 oz. Bacardi rum
 1½ oz. triple sec
 1 (750-ml) bottle pinot noir
 ¼ cup club soda

Fill a 32-ounce pitcher with ice. Add diced apple, diced orange, sugar, Bacardi rum, and triple sec. Stir with a wooden spoon, add pinot noir, and chill. Top with splash of club soda before serving.

Red Wine Punch

¼ cup superfine sugar
 1 (750-ml) bottle red wine
 1 cup orange juice
 1 l club soda
 6 orange slices

Add superfine sugar to a pitcher. Pour in red wine, orange juice, and club soda. Stir with a wooden spoon, and fill pitcher with ice. Garnish with orange slices.



Cocktail Conversation

For the Red Wine Punch or Red Sangria, use a less tannic red wine such as a pinot noir or a beaujolais.

Sauternes House Punch

½ cup sugar
 1½ bottles Sauternes
 1 oz. Grand Marnier
 1 oz. orange curaçao
 1 oz. maraschino liqueur

Add sugar to a pitcher. Pour in Sauternes, and stir with a wooden spoon until sugar dissolves. Pour in Grand Marnier, orange curaçao, and maraschino liqueur. Stir, fill pitcher with ice, and serve.



Liquor Lingo

Sauternes is a blend of sauvignon blanc and Semillon grapes. It is an elegant, fruity, sweet white wine mostly known as a dessert beverage. Sauternes can be expensive, so shop around and price-compare before purchasing.

Sparkling Sherbet Punch

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| 2 (750-ml) bottles champagne | Pour champagne and cranberry juice |
| 1 qt. cranberry juice | into a punch bowl. Fill with ice, and |
| 1 qt. orange sherbet | add orange sherbet. |

Sylva's Sangria Vida

Vida restaurant is my home away from home for many reasons. First and most important, the food is fantastic—deceptively simple but packed with well-thought-out and well-executed flavors. It's the same with owner Sylva Popaz's sangria. It looks innocent enough, sitting there in a glass jar on the pretty copper bar, but the flavors? Wow. It's a fruit explosion. This particular recipe makes about a gallon of sangria. Do—please do—try this at home.

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| ½ cup sugar | In a punch bowl, add sugar, bay leaves, |
| 3 bay leaves | cloves, and star anise. Pour in Rioja |
| 3 cloves | wine, orange liqueur, brandy, peach |
| 2 star anise | juice, and mango juice. Fill with ice. |
| 4 (750-ml) bottles red Rioja wine | Allow to sit overnight (or at least |
| 2 cups orange liqueur | about 8 hours) in the refrigerator |
| 2 cups brandy | before serving. |
| 2 cups peach juice | |
| 2 cups mango juice | |

Tocqueville Toddy

The genius of New York's Tocqueville in Union Square is that you have no idea how much work, planning, and genius goes into making it the local favorite it is. When you sit in the golden-walled serene dining room sipping a Tocqueville Toddy, the only thing on your mind is, *Ooo, I feel warm and happy*. Can't get there? Re-create the mood at home.

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| 1 qt. apple cider | In a medium to large pot, pour in |
| 1 cup calvados | apple cider and calvados. Add in star |
| 5 star anise | anise, coriander seeds, cloves, car- |
| 15 coriander seeds | damom pods, allspice berries, cinna- |
| 5 whole cloves | mon sticks, and vanilla bean. Simmer |
| 5 cardamom pods | over low heat for 1 hour. Strain out |
| 5 allspice berries | star anise, coriander seeds, cloves, |
| 2 cinnamon sticks | cardamom pods, allspice berries, cin- |
| 1 vanilla bean, cut lengthwise, seeds | namon sticks, and vanilla bean. Add |
| scraped (use both for stronger flavor) | lemon zest and orange zest. Serve |
| Zest of 1 lemon | warm. |
| Zest of 1 orange | |

Vin d'Orange

Next to home, New Orleans may well be my favorite city—and certainly one that knows a few secrets about how to mix a proper cocktail (and has originated a few as well). On a recent visit, I dined at lovely Peristyle on Dumaine Street in the French Quarter, just up from Jackson Square. I noticed a corked glass jar the size and shape of a very, very large pumpkin on the bar with a gorgeous, golden-hued beverage with pieces of orange floating inside. The luscious, quenching concoction was Vin d'Orange, and Peristyle was kind enough to share it with me.

1 (750-ml) bottle dry white wine
 ½ cup 80 proof brandy, grappa, or vodka
 4 oranges, quartered
 1 lemon, quartered
 ½ vanilla bean, split lengthwise
 ½ cup simple syrup, or to taste
 6 to 10 orange twists

Combine dry white wine, brandy, orange quarters, lemon quarters, and vanilla bean in an airtight container. Refrigerate for a maceration period of 3 to 4 weeks. Strain mixture through a cheesecloth into a pitcher or punch bowl to remove pulp, et al. Keep chilled until ready to serve. Add simple syrup just before serving. Garnish with orange twists.

A Yard of Flannel

32 oz. ale
 4 oz. gold rum
 4 eggs
 ¼ cup sugar
 1 tsp. cinnamon
 1 tsp. grated nutmeg

In a saucepan, heat ale over low heat. In a bowl, beat together gold rum, eggs, sugar, cinnamon, and grated nutmeg. Pour into a pitcher, and add in warm ale. Stir with a wooden spoon.



Spills

When serving warm drinks, be sure your glassware—whether it be a pitcher or individual glasses—is heat resistant!