

# HIGH NOON PUNCH

ANDY MCCLELLAN OF WESTWARD - SEATTLE



## INGREDIENTS

750mL of Breckenridge Bourbon

1 Quart Black Pepper Infused Apricot Liqueur

4 Quarts Earl Gray Tea

1 Big Knob of Tamarind Paste

1 Cup Oleo Saccharum

Sous vide 3tbsp of black pepper corns and 1 quart apricot liqueur for 6 hours at 140°F.

Dissolve tamarind paste in hot tea, then chill.

Build the ingredients in a punch bowl and chill.