

SIMPLE PUNCH A LA CHARLES DICKENS

ST JOHN FRIZELL OF FORT DEFIANCE - NEW YORK CITY



INGREDIENTS

- 1.5 Cups of Breckenridge Bourbon
- 1.5 cups of Eldorado 12-year-old Rum
- The peels and juice of three lemons (about 6oz.)
- .75 cups of sugar (Sugar in the Raw)
- Angostura Bitters
- 1 quart hot Darjeeling tea

GARNISH

- Grated Nutmeg

METHODOLOGY

Combine spirits, lemon peel and sugar in a heat-proof bowl. Set this on fire, using a candle to light the contents of a ladle, and then pouring in (it helps if the contents of the bowl are already warm.) Let burn for 3-4 minutes, stirring from time to time. Add bitters while the punch is alight.

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METHODOLOGY *continued*

Extinguish the flame by covering the bowl with a lid. Add tea and lemon juice, stir and let sit for several minutes, either in a heated bowl or in a jug kept in a warm place. Serve hot, or let cool and serve cold, grating a little nutmeg on each serving.