

SOUTHERN PEACH PUNCH

JOSH HADDOCK OF THE NEST - SEATTLE



INGREDIENTS *yeilds roughly 18-22*

750mL Breckenridge Bourbon
750mL Prosecco (I used Mionetto)
500mL Perfect Purée White Peach
375mL Fresh Lemon Juice
250mL Oleo Saccharum*
75mL St. Elizabeth Allspice Dram
30mL Bitter's Blend*
39mL Angostura Aromatic Bitters

GARNISH

Sprig of mint and clove studded lemon wheel

METHODOLOGY

*Bitter's Blend

15mL Peychaud's Bitter's

15mL Berg and Hauck Jerry Thomas Bitters

recipe continued on following page...

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METHODOLOGY CONTINUED

*Oleo Saccharum

Zest of 11 Medium-Sized Lemons

260g Super Fine White Sugar

Place ingredients in vacuum sealable bag. Toss until sugar and lemon zest are well integrated. Vacuum seal and let stand at room temperature overnight.

Alternate Method: Add lemon zest and sugar into a mixing bowl. Muddle together and then add to sealable jar. Continue to shake and agitate until a thick syrup forms.