

# PHILADELPHIA FISH-HOUSE PUNCH

Makes 25 Servings

- 3 cups Jamaican Rum - One 750ml bottle
- 1½ cups cognac
- ½ cup Peach brandy - sub apple brandy or an additional tablespoon of peach liqueur
- ¼ cup peach liqueur
- 2 cups lemon shrub (sub 1 cup lemon juice and 1 cup sugar that's been muddled with lemon peels)
- 1 quart cold water, or to desired dilution - Up to 3 quarts. Add ½ cup lemon shrub per additional quart.

Chill all ingredients, the spirits can even go in the freezer. When ready to serve, combine everything into a punch bowl, preferably over one large ice cube - otherwise add about 2 more cups of ice, and briefly stir to combine. Ladle into punch cups - the smaller the better.

## Lemon Shrub

- 16 lemons
  - 1½ cup lemon juice (made from the lemons)
  - 1½ cup sugar
1. Peel the lemons and combine the peels with the sugar in a closed container. Make sure all the peels are coated or covered.
  2. Let sit, shaking occasionally, until the sugar is all or mostly dissolved into the extracted lemon oil, it will typically take 6-12 hours. This is oleo-saccharum.
  3. Juice the peeled lemons until you have 1 1/2 cups of juice.
  4. Combine the juice and oleo-saccharum and stir until any remaining sugar is dissolved.
  5. Strain out the lemon peels, refrigerate. Will keep for about two weeks.

## Expedited Technique

- If you don't have time to let sugar dissolve in lemon peels oils, combine the two and muddle the lemon peels into the sugar.
- This will extract some of the oils and create a lemon-y sugar paste.
- From there you can proceed to stirring in the juice to complete the shrub.
- Note - Don't muddle too ferociously or it could become pithy and bitter.
- If you have time to let the peels and sugar marinate for even 5-10 minutes after muddling, do so. If not, all good, forge ahead!

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