



BOYD & BLAIR® POTATO VODKA BLY RUM SILVER

Zuzu's Petals

- 480 ml (2 Cups) BLY RUM*
- 480 ml (2 Cups) Strong Black Tea*
- ½ cup Demerara Sugar*
- ½ cup Lime Juice*
- Spices of your choice (see below)*

For spices, I like to use 2 cinnamon sticks, 8 black peppercorns, 1 star anise, 8 cloves, 4 cardamom pods, and 2 allspice berries.

Brew your tea with your spices, let steep, and strain. Add the sugar while the water is still hot, and stir to dissolve. Once it has cooled, mix the remaining ingredients together, adding the spirit last.

Garnish with edible flowers.



Holiday Punch Recipes

Keys To Successful Punches

Ice

- Larger cubes are better because they last longer and dilute your cocktail less
- Garnishes such as edible flowers, cranberries etc. can be frozen in ice to decorate your punches or pitcher

Garnishes

- Complement the ingredients and the theme

Recommendations:

- Citrus wheels or wedges sliced that will float
- Edible flowers
- Herbs that compliment the cocktail and do not overpower

Display

- Place a sign in front of the punch bowl stating the name of the punch including the ingredients
- Add whole fruit, flowers or pine swag around the bowl to dress it up

Converting a Cocktail to a Punch

1. Measure with water how much your container will hold in ML
2. Calculate the total volume of your cocktail
3. Divide the volume of your container by the volume of the cocktail to find the number of drinks the container holds.

	Drink (Ounces)	Drink (ML)	Factor	ML for Pitcher
Soergel's Apple Cider	3	90	7	630
Ginger Beer	3	90	7	630
Boyd & Blair	1.5	45	7	315
Lemon Juice	1	30	7	210
Total	8.5	255	7	1785

Holiday Citrus Punch

Punch Base

- 1 cup of sugar
- peels of 6 lemons
- 1 thumb size chunk of ginger peeled and sliced thin
- 3 cups of boiling water
- 6 Tazo wild sweet orange teabags

Add first three ingredients together and muddle hard.
Let tea steep for 10 minutes, then remove and discard bags. Add to the sugar mixture while still warm and stir to dissolve sugar.
Refrigerate for at least an hour
and remove ginger and lemon peels from the liquid.

Pour punch base into bowl and add the following:

- 1 cup of lemon juice
- 2 cups Cointreau (orange liqueur will work also)
- 1 750ml bottle of Boyd and Blair Potato Vodka
- 1 liter of Ginger Ale or sparkling wine for extra kick
- orange slices for garnish