

FLORENCE FABRICANT

The LADIES' VILLAGE
IMPROVEMENT
SOCIETY COOKBOOK

Eating and Entertaining in East Hampton

PHOTOGRAPHY BY DOUG YOUNG
FOREWORD BY MARTHA STEWART





This member of LVIS has a fine repertoire of cocktails. This one, which she expands to make enough for a punch bowl, strikes an autumn chord with its cranberries and nutmeg.

MAKES 20 SERVINGS

Bourbon Punch

JENNIFER GEORGES

8 CINNAMON STICKS
1 (750 MILLILITER) BOTTLE BOURBON
¼ CUP GINGER LIQUEUR
¼ CUP LEMON JUICE
½ CUP CRANBERRY JUICE
¾ CUP SUPERFINE SUGAR
BLOCK OF ICE FOR THE PUNCH BOWL
¾ CUP MADEIRA, PREFERABLY MALMSEY
24 OUNCES SPARKLING WATER
FRESHLY GRATED NUTMEG
FRESH CRANBERRIES FOR GARNISH

Lightly toast the cinnamon sticks by holding them with tongs over a flame or rolling them in a cast iron skillet over high heat for a couple of minutes. Place them in a quart size jar and pour the bourbon over them. Cover and set to steep overnight. Combine the ginger liqueur, lemon juice, and cranberry juice in a pitcher. Add the sugar and stir until it dissolves.

Strain the bourbon into a punch bowl over the block of ice. Stir the juice mixture, then stir in the Madeira and add to the punch bowl. Pour in the sparkling water and stir again for several minutes, until the mixture is chilled. Sprinkle on the nutmeg and float the cranberries on top. Serve in 3 ounce punch cups.

IMPROVEMENT: Consider using maple syrup in place of the sugar.