

PRESIDENT ANDREW JACKSON

DANIEL WEBSTER'S PUNCH

8 SERVINGS

15 MIN
PREP TIME

45 MIN
COOK TIME

INGREDIENTS

PUNCH

- 3 lemons
- ½ cup sugar
- 1 bag black tea
- ½ cup lemon juice
- ¾ cup cognac
- ¾ cup oloroso, dry
- ¾ cup Jamaican rum
- 1½ cups Bordeaux, or any full-bodied red wine
- Champagne, to top (optional)

ICE RING

- 5 strawberries, cut in half lengthwise
- 5 slices of pineapple
- 10 mint leaves
- water

INSTRUCTIONS

1. Peel the lemons, taking care to avoid as much of the bitter white pith as possible.
2. In a large bowl, combine the sugar with the lemon peels, then lightly muddle and let sit for 20 minutes to allow the citrus oils to infuse with the sugar.



INSTRUCTIONS (CONTINUED)

3. Boil 2 cups of water and steep the tea bag in it for 5 minutes, and set aside to cool slightly.

4. To the bowl, add the tea, lemon juice, cognac, sherry, rum and red wine, and stir to combine.

5. Strain out the lemon peels and refrigerate for at least 30 minutes.

6. Fifteen minutes before serving, add the ice ring (see Note).

7. Ladle into cups and lightly top each glass with champagne.

NOTE

To make an ice ring, add enough water to a Bundt cake mold to fill halfway to the top. Evenly place 5 strawberries cut in half lengthwise, 5 slices of pineapple, and 10 mint leaves. Freeze overnight. If you do not have a Bundt cake mold or punch bowl, use either frozen strawberries or fill an ice cube tray with water and a strawberry. When serving, the melting ice ring will add flavor to the punch.

NUTRITION PER SERVING (8 SERVINGS)

Calories 210 · Total Fat 0g · Saturated Fat 0g · Sodium 5mg · Total Carbohydrates 28g · Dietary Fiber 2g · Added Sugars 13g · Protein 1g

DIETITIAN'S NOTE

Alcohol adds to the flavor, but enjoy the punch in moderation! Consider reducing the sugar to ¼ cup.

Adapted from: Punch Drink