

PHILADELPHIA FISH-HOUSE PUNCH

Makes about 25 Servings

- 3 cups (about one 750ml bottle) Jamaican Rum
- 1½ cups cognac
- ½ cup peach brandy (substitute apple brandy or an additional tablespoon of peach liqueur)
- ¼ cup peach liqueur
- 2 cups lemon shrub
- 1 quart cold water - (or more if additional dilution is desired, up to 3 quarts)

Thoroughly chill all ingredients, the spirits can even go in the freezer beforehand. 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

- 12 lemons
 - 1½ cup lemon juice (made from the lemons)
 - 1½ cup sugar
1. Peel the lemons, reserving the fruit, 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.

