

PORT OF PUNCH

- 1 cup gin
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 - $\frac{3}{4}$ cup lemon juice
 - $\frac{1}{2}$ cup cinnamon syrup
 - $\frac{1}{2}$ cup chilled water
 - 1 cup ice
 - $\frac{1}{2}$ cup cranberry preserves (or 8 tablespoonfuls)
 - raspberries, blackberries, and 1 long spiral grapefruit peel (optional) for garnish
1. In a small bowl or measuring cup, stir together the cinnamon syrup, gin, and cranberry preserves.
 2. Strain them into a pitcher or punch bowl and add the remaining ingredients, excluding ice.
 3. Chill until ready to serve, add ice 10-15 minutes before serving. The colder it is the better.
 4. If using a punch bowl, ideally serve over a large punch ice cube.
 5. Garnish with berries and expressed the oils from the grapefruit peel if using.
 6. Ladle/pour into glasses over ice.

