

## **Don't Give Up the Ship!**

**(Punch)**

Serves 12

### **Ingredients:**

8 oz Portside Spiced Rum  
8 oz Tom Foolery Applejack  
8 oz Old Overholt Rye  
4 Lemons  
1/3 cup Sugar  
2 12 oz cans Hard Cider  
Star Anise pods  
Cloves  
Aromatic bitters

### **Directions:**

Zest three lemons. Set aside other lemon for garnish.

Cover lemon peels in sugar, stir and muddle to coat peels.

Let sit for an hour as oils are released. In the meantime, juice the three zested lemons.

As the peels sit, slice 1 lemon into rounds. Stud each lemon slice with 6 cloves. Reserve for garnish

After an hour, there should be a pool of sugared lemon oil under the peels. Strain out this liquid. Add lemon juice to the strained oil and stir to combine.

Add rum, rye, applejack, lemon oleo saccharum, and a couple shakes of aromatic bitters to a large punch bowl

Gently toast 6-8 star anise pods in a dry skillet until fragrant

Add cider to punch bowl and stir gently just to combine

Add star anise pods to punch bowl and ladle to serve

Enjoy!