

# GET PUNCHY

*Written by Kathy Casey*



Depending on who you ask, the origin of punch as we know it could come from one of two sources. The first is that it was derived from the Hindu word “punch,” which means “five” and refers to the rule of five; “One sour, two sweet, three strong and four weak,” and then the addition of spices. The other belief is that punch is simply a shortened version of the word “punchon,” which is a wooden casket that would hold up to 80 gallons of liquid. Talk about a party! Whichever story you prefer, punch is most definitely making its comeback as an easy

and infinitely customizable sip for parties of all descriptions. Just follow the rule of five (or six or seven...) and create your own signature punch that your guests will rave about.

Punch can be made ahead and tucked away into the fridge while you prepare for your party, saving you time on the day. An antique or retro-cool punch bowl and glasses make a stylish centerpiece and a fun conversation starter too. I love poking around antique and consignment shops for hidden punchbowl gems.

Punch used to be generally associated with rum,

but with so many cool craft spirits available these days, there’s no reason to stick to tradition on that front. Instead, try a Berry Brazilian Ginger Punch with smooth silver cachaça for your next swank evening with friends. Fresh fruit juice, berries, a hint of almond and sublime Canton ginger liqueur make this punch a thoroughly modern twist on the ol’ fave.

So dust off that punchbowl and call up your friends. It might be your grandma’s crystal, but this definitely isn’t her punch! Cheers!

—Kathy

## BERRY BRAZILIAN GINGER PUNCH

Makes about 16 to 18 cocktails

- 2 half pints fresh raspberries (or two cups frozen)
- 1 bottle (750ml) Novo Fogo Silver Cachaça
- 1 1/2 cup Monin Almond/Orgeat syrup
- 1 cup Canton Ginger Liqueur
- 1 1/2 cup fresh squeezed lime juice
- 1 1/2 cup pineapple juice
- 1 1/2 tsp. Fee’s Brothers Barrel Aged Bitters (or sub Angostura)

Place raspberries in a bowl and mash with a potato masher. Place the raspberries and remaining ingredients into a large pitcher or punch bowl. Stir to combine. Keep refrigerated until ready to serve.

Serve in rocks glasses or punch cups over plenty of ice. Punch mix will last up to one week refrigerated.

Recipe by  
Kathy Casey