

# EGGNOGS AND PUNCHES

EGGNOG FIRST BECAME POPULAR during colonial times. Rum was the favorite spirit of the early Americans; they mixed it with milk, eggs, and sugar. Over the years, whiskey and brandy have been used as substitutes for rum. Today, eggnog is enjoyed mostly as a holiday drink, which is a shame. This is probably the result of the proliferation of pasteurized prepared eggnogs, which are seldom as good as homemade (though easier to serve), coupled with concerns over salmonella poisoning associated with raw eggs.

Fortunately, there are solutions to the raw egg problem: One, use a prepared mix such as Mr. Boston EggNog. Two, use pasteurized eggs. Three, if using regular, unpasteurized eggs, cook the egg mixture very slowly to 160°F, at which point the mixture thickens enough to coat a spoon, and then refrigerate immediately. If a recipe calls for folding raw, beaten egg whites into the eggnog, you can use either the whites of prepasteurized eggs or prepackaged pasteurized egg whites. Hopefully, you'll feel inspired—and safe enough—to make your own homemade eggnog (see page 249) before transforming it.

Punches are ideal for serving a large number of guests. They are usually made with a single spirit, wine, Champagne, or even beer. Recipes for both cold and hot punches can be found in this section, as well as for several nonalcoholic punches.

While cold punches in smaller quantities can be mixed in and served from a pitcher, larger recipes are usually served in a punch bowl from which guests help themselves. Use a block of ice, not ice cubes, to keep punch chilled.

## EGGNOGS

### **AMBASSADOR'S MORNING LIFT**

32 oz. Eggnog  
6 oz. Cognac  
3 oz. Jamaican Rum  
3 oz. Crème de Cacao  
(Brown)

Combine all ingredients in large punch bowl and serve in Irish coffee glasses. Sprinkle fresh-grated nutmeg on top of each serving. Brandy or bourbon may be substituted for cognac. *Makes 10 to 12 servings.*

### **BALTIMORE EGGNOG**

32 oz. Eggnog  
5 oz. Brandy  
5 oz. Jamaican Rum  
5 oz. Madeira Wine

Combine all ingredients in large punch bowl and serve in Irish coffee glasses. Sprinkle fresh-grated nutmeg on top of each serving. *Makes 10 to 12 servings.*

### **BRANDY EGGNOG**

32 oz. Eggnog  
12 oz. Brandy

Combine all ingredients in large punch bowl and serve in Irish coffee glasses. Sprinkle fresh-grated nutmeg on top of each serving. *Makes 10 to 12 servings.*

### **BREAKFAST EGGNOG**

32 oz. Eggnog  
10 oz. Apricot-flavored Brandy  
2½ oz. Triple Sec

Combine all ingredients in large punch bowl and serve in Irish coffee glasses. Sprinkle fresh-grated nutmeg on top of each serving. *Makes 10 to 12 servings.*

### **CHRISTMAS YULE EGGNOG**

32 oz. Eggnog  
12 oz. Whiskey  
1½ oz. Light Rum

Combine all ingredients in large punch bowl and serve in Irish coffee glasses. Sprinkle fresh-grated nutmeg on top of each serving. *Makes 10 to 12 servings.*

### **EGG CRUSHER**

8 oz. Eggnog  
1 oz. Light Rum  
1 oz. Coffee Liqueur

Stir with ice and strain into oversized snifter. Garnish with fresh-grated nutmeg on top.

 **EGGNOG (HOMEMADE)**

- 6 Eggs
- 1 cup Sugar
- ½ tsp. Salt
- 1 cup Golden Rum
- 1 pint Half-and-Half
- 1 pint Milk

In a large bowl, beat eggs until light and foamy. Add sugar and salt, beating until thick and lemon colored. Stir in rum, cream, and milk. Chill at least 3 hours. Serve in Irish coffee glasses. Garnish with a sprinkle of fresh-grated nutmeg on top. *Makes 10 to 12 servings.*

 **FROSTY NOG**

- ½ cup Eggnog
- 2 tbsps. Sugar

Combine eggnog and sugar in blender. Slowly add up to 3 cups of ice, blending at medium speed, until smooth. Pour into parfait glass. Garnish with almond slivers and fresh-grated nutmeg.

 **IMPERIAL EGGNOG**

- 32 oz. Eggnog
- 10 oz. Brandy
- 2 oz. Apricot-flavored Brandy

Combine all ingredients in large punch bowl and serve in Irish coffee glasses. Sprinkle fresh-grated nutmeg on top of each serving. *Makes 10 to 12 servings.*

 **MAPLE EGGNOG**

- 32 oz. Eggnog
- ½ cup Maple Syrup

Combine all ingredients in large pitcher and chill. Stir before serving. Serve in Irish coffee glasses. Garnish with fresh-grated nutmeg on top, if desired. *Makes 8 servings.*

 **NASHVILLE EGGNOG**

- 32 oz. Eggnog
- 6 oz. Whiskey (Bourbon)
- 3 oz. Brandy
- 3 oz. Jamaican Rum

Combine all ingredients in large punch bowl and serve in Irish coffee glasses. Sprinkle fresh-grated nutmeg on top of each serving. *Makes 10 to 12 servings.*

 **NOG DE CACAO**

- 1½ oz. Crème de Cacao
- 1½ oz. Eggnog

Pour over ice in old-fashioned glass and stir.

 **PORT WINE EGGNOG**

- 32 oz. Eggnog
- 18 oz. Port Wine

Combine all ingredients in large punch bowl and serve in Irish coffee glasses. Sprinkle fresh-grated nutmeg on top of each serving. *Makes 10 to 12 servings.*

 **RUM EGGNOG**

32 oz. Eggnog  
12 oz. Light Rum

Combine all ingredients in large punch bowl and serve in Irish coffee glasses. Sprinkle fresh-grated nutmeg on top of each serving. *Makes 10 to 12 servings.*

 **RUSSIAN NOG**

1 oz. Vodka  
1 oz. Coffee Liqueur  
1 oz. Eggnog

Pour over ice in old-fashioned glass and stir.

 **SHERRY EGGNOG**

32 oz. Eggnog  
18 oz. Cream Sherry

Combine all ingredients in large punch bowl and serve in Irish coffee glasses. Sprinkle fresh-grated nutmeg on top of each serving. *Makes 10 to 12 servings.*

 **WHISKEY EGGNOG**

32 oz. Eggnog  
12 oz. Blended Whiskey

Combine all ingredients in large punch bowl and serve in Irish coffee glasses. Sprinkle fresh-grated nutmeg on top of each serving. *Makes 10 to 12 servings.*

**COLD PUNCHES** **APRICOT ORANGE FIZZ**

1½ cups Orange Juice  
½ cup Light Rum  
¼ cup Apricot-flavored Brandy  
2 tbsps. Lime Juice  
Club Soda

Combine first four ingredients in pitcher and stir. Pour into ice-filled Collins glasses about ¾ full. Top with club soda. Stir and garnish with lime slices. *Makes 6 servings.*

 **BOMBAY PUNCH**

3 cups Lemon Juice  
Superfine Sugar (or Simple Syrup)  
32 oz. Brandy  
32 oz. Dry Sherry  
½ cup Maraschino Liqueur  
½ cup Triple Sec  
4 bottles (750-ml) Champagne, chilled  
64 oz. Club Soda, chilled

Add enough sugar/syrup to sweeten lemon juice. Pour over a large block of ice in punch bowl and stir. Then add remaining ingredients. Stir well and garnish with fruits in season. Serve in Irish coffee glasses. *Makes 60 servings.*

 **BOOM BOOM PUNCH**

64 oz. Light Rum  
 32 oz. Orange Juice  
 1 bottle (750-ml) Sweet  
 Vermouth  
 1 bottle (750-ml)  
 Champagne, chilled

Pour all ingredients except  
 Champagne into punch  
 bowl over large block of ice.  
 Stir. Top with Champagne.  
 Garnish with sliced bananas.  
 Serve in Irish coffee glasses.  
*Makes 36 servings.*

 **BRANDY PUNCH**

3 cups Lemon Juice  
 2 cups Orange Juice  
 Superfine Sugar (or Simple  
 Syrup)  
 1 cup Grenadine  
 32 oz. Club Soda  
 1 cup Triple Sec  
 1.75 liters Brandy  
 2 cups Tea (optional)

In pitcher add enough sugar/  
 syrup to sweeten lemon and  
 orange juice and mix with  
 grenadine and club soda.  
 Pour over large block of ice  
 in punch bowl and stir well.  
 Then add Triple Sec, brandy,  
 and tea, if desired. Stir well  
 and garnish with fruits in  
 season. Serve in Irish coffee  
 glasses. *Makes 32 servings.*

 **BRUNCH PUNCH**

3 qts. Tomato Juice, chilled  
 1 liter Light or Dark Rum  
 2½ tsps. Worcestershire  
 Sauce

5 oz. Lemon or Lime Juice  
 Salt and Pepper as needed

Combine all ingredients in  
 large container and stir. Pour  
 over block of ice in punch  
 bowl and garnish with thinly  
 sliced lemons or limes. Serve  
 in Irish coffee glasses. *Makes  
 40 servings.*

## Squeeze Fruit Warm

Never store lemons, limes, or oranges that are meant for juicing in the refrigerator because cold fruit is stingy with juice. If the fruit is cold, soak it in warm water for 15 or 20 minutes, then roll it under the palm of your hand to break the cells and release the juice. Follow these simple steps and you'll almost double the amount of juice from the same fruit.

—DALE DEGROFF (a.k.a. King Cocktail),  
 author of *The Craft of the Cocktail*

 **CAPE CODDER PUNCH**

3 bottles (32-oz.) Cranberry-apple Drink  
 3 cups Vodka  
 2 cups Orange Juice  
 2/3 cup Lemon Juice  
 1/2 cup Sugar  
 1 bottle (28-oz.) Mineral Water, chilled

Combine first five ingredients in punch bowl, stirring until sugar dissolves, and chill. Stir in mineral water just before serving. Serve in Irish coffee glasses. *Makes 40 servings.*

 **CARDINAL PUNCH**

3 cups Lemon Juice  
 Superfine Sugar (or Simple Syrup)  
 16 oz. Brandy  
 16 oz. Light Rum  
 1 split Champagne, chilled  
 64 oz. Red Wine  
 32 oz. Club Soda  
 8 oz. Sweet Vermouth  
 16 oz. Strong Tea (optional)

Add enough sugar/syrup to sweeten lemon juice. Pour over large block of ice in punch bowl and stir well. Then add remaining ingredients. Stir well and garnish with fruits in season. Serve in Irish coffee glasses. *Makes 42 servings.*

 **CHAMPAGNE CUP**

4 tps. Superfine Sugar (or Simple Syrup)  
 6 oz. Club Soda  
 1 oz. Triple Sec  
 2 oz. Brandy  
 16 oz. Champagne, chilled

Fill large glass pitcher with cubes of ice and all ingredients except Champagne. Stir well, then add Champagne. Stir well and garnish with fruits in season and rind of cucumber inserted on each side of pitcher. Top with a small bunch of mint. Serve in red-wine glasses. *Makes 6 servings.*

 **CHAMPAGNE PUNCH**

3 cups Lemon Juice  
 Superfine Sugar (or Simple Syrup)  
 1 cup Maraschino Liqueur  
 1 cup Triple Sec  
 16 oz. Brandy  
 2 bottles (750-ml) Champagne, chilled  
 16 oz. Club Soda  
 16 oz. Strong Tea (optional)

Add enough sugar/syrup to sweeten lemon juice. Pour over large block of ice in punch bowl and stir well. Then add remaining ingredients. Stir well and garnish with fruits in season. Serve in Irish coffee glasses. *Makes 32 servings.*

### CHAMPAGNE SHERBET PUNCH

- 3 cups Pineapple Juice, chilled
- ¼ cup Lemon Juice
- 1 qt. Pineapple Sherbet
- 1 bottle (750-ml) Champagne, chilled

In punch bowl combine juices. Just before serving, scoop sherbet into punch bowl, then add Champagne. Stir gently. Serve in Irish coffee glasses. *Makes 20 servings.*

### CIDER CUP

- 4 tsps. Superfine Sugar (or Simple Syrup)
- 6 oz. Club Soda
- 1 oz. Triple Sec
- 2 oz. Brandy
- 16 oz. Apple Cider

Fill large glass pitcher with ice. Stir in the ingredients and garnish with fruits in season and a rind of cucumber inserted on each side of pitcher. Top with a small bunch of mint. Serve in red-wine glasses. *Makes 6 servings.*

### CITRUS-BEER PUNCH

- 6 Lemons
- 2 cups Sugar
- 2 cups Water
- 1 cup Grapefruit Juice, chilled
- 2 cans (12-oz.) Light Beer, chilled

Remove peel from lemons and set aside. Juice lemons (about 2 cups juice). In large saucepan, stir together sugar and water. Bring to a boil and add reserved lemon peel. Remove from heat. Cover and let stand 5 minutes. Remove and discard peel. Add lemon juice and grapefruit juice to sugar mixture. Transfer mixture to a 3-quart pitcher; cover and chill. Just before serving, add beer. Pour into Irish coffee glasses over ice and garnish with lemon slices. *Makes 8 servings.*

### CLARET CUP

- 4 tsps. Superfine Sugar (or Simple Syrup)
- 6 oz. Club Soda
- 1 oz. Triple Sec
- 2 oz. Brandy
- 16 oz. Red Wine

Fill large glass pitcher with ice. Stir in the ingredients and garnish with fruits in season and a rind of cucumber inserted on each side of pitcher. Top with a small bunch of mint. Serve in red-wine glasses. *Makes 6 servings.*

 **CLARET PUNCH**

3 cups Lemon Juice  
 Superfine Sugar (or Simple Syrup)  
 1 cup Triple Sec  
 16 oz. Brandy  
 3 bottles (750-ml) Red Wine  
 32 oz. Club Soda  
 32 oz. Strong Tea (optional)

Add enough sugar/syrup to sweeten lemon juice. Pour over large block of ice in punch bowl and stir well. Then add remaining ingredients. Stir and garnish with fruits in season. Serve in Irish coffee glasses. *Makes 40 servings.*

 **EXTRA-KICK PUNCH**

2 qts. Water  
 1 cup Brown Sugar  
 2 cups Dark Rum  
 1 cup Brandy  
 1 cup Lemon Juice  
 1 cup Pineapple Juice  
 ¼ cup Peach Brandy

Combine water and brown sugar, stirring until sugar dissolves. Add remaining ingredients; chill. Pour over block of ice in punch bowl. Serve in Irish coffee glasses. *Makes 28 servings.*

 **FISH HOUSE PUNCH**

3 cups Lemon Juice  
 Superfine Sugar (or Simple Syrup)  
 1½ liters Brandy  
 1 liter Peach-flavored Brandy  
 16 oz. Light Rum  
 32 oz. Club Soda  
 16 oz. Strong Tea (optional)

Add enough sugar/syrup to sweeten lemon juice. Pour over large block of ice in punch bowl and stir well. Then add remaining ingredients. Stir well and garnish with fruits in season. Serve in Irish coffee glasses. *Makes 40 servings.*

 **KENTUCKY PUNCH**

12 oz. Frozen Orange Juice Concentrate, thawed and undiluted  
 12 oz. Frozen Lemonade Concentrate, thawed and undiluted  
 1 cup Lemon Juice  
 1 liter Whiskey (Bourbon)  
 1 bottle (2-liter) Lemon-lime Soda

Combine all ingredients except soda in large container and chill. Pour into punch bowl over large block of ice and stir in soda. *Makes 32 servings.*

 **LOVING CUP**

4 tsp. Superfine Sugar (or Simple Syrup)  
 6 oz. Club Soda  
 1 oz. Triple Sec  
 2 oz. Brandy  
 16 oz. Red Wine



Fill large glass pitcher with ice and stir in the ingredients. Garnish with fruits in season and a rind of cucumber inserted on each side of the pitcher. Top with a small bunch of mint sprigs. Serve in Irish coffee glasses. *Makes 6 servings.*

### MINT JULEP PUNCH

1 cup Mint Jelly  
4 cups Water  
3¼ cups Whiskey (Bourbon)  
6 cups Pineapple Juice  
½ cup Lime Juice  
7 cups Lemon-lime Soda

Combine mint jelly and 2 cups of water in saucepan, stirring over low heat until jelly melts. Cool. Add bourbon, pineapple juice, remaining water, and lime juice; chill. To serve, pour mixture over a block of ice in punch bowl. Slowly pour in soda, stirring gently. Garnish with lime slices and fresh mint leaves, if desired. Serve in Irish coffee glasses. *Makes 44 servings.*

### RHINE WINE CUP

4 tsps. Superfine Sugar (or Simple Syrup)  
6 oz. Club Soda  
1 oz. Triple Sec  
2 oz. Brandy  
16 oz. White Wine

Mix ingredients and pour into large glass pitcher over cubes of ice. Stir and garnish with fruits in season. Insert

a rind of cucumber on each side of pitcher. Top with mint sprigs. Serve in red-wine glasses. *Makes 6 servings.*

### SANGRIA

¼ cup Superfine Sugar (or Simple Syrup)  
1 cup Water  
1 Thinly Sliced Orange  
1 Thinly Sliced Lime  
1 bottle (750-ml) Red or Rosé Wine  
6 oz. Sparkling Water  
Assorted Seasonal Fruits (Bananas, Strawberries, etc.)

Dissolve sugar/syrup in water in large pitcher. Add fruit and wine and 12 or more ice cubes. Stir until cold. Add sparkling water. Serve in red-wine glasses, putting some fruit in each glass. *Makes 10 servings.*

### TEQUILA PUNCH

1 liter Tequila, chilled  
1 bottle (750-ml) Champagne, chilled  
4 bottles (750-ml) White Wine  
64 oz. Fresh Fruits (cubes or balls)

Put all ingredients in large punch bowl and sweeten as needed with simple syrup. Add ice cubes just before serving. Serve in Irish coffee glasses. *Makes 40 servings.*

 **WEST INDIAN PUNCH**

- ¾ cup Superfine Sugar (or Simple Syrup)
- 1 tsp. Grated Nutmeg
- 1 tsp. Cinnamon
- ½ tsp. Grated Cloves
- 6 oz. Club Soda
- 64 oz. Light Rum
- 1 bottle (750-ml) Crème de Banana
- 32 oz. Pineapple Juice
- 32 oz. Orange Juice
- 32 oz. Lemon Juice

Dissolve sugar/syrup and spices in club soda. Pour into large punch bowl over a block of ice and add rum, crème de banana, and juices. Stir and garnish with sliced bananas. Serve in Irish coffee glasses. *Makes 48 servings.*

 **WHISKEY SOUR PUNCH**

- 3 cans (6-oz.) Frozen Lemonade Concentrate, thawed and undiluted
- 4 cups Whiskey (Bourbon)
- 3 cups Orange Juice
- 1 bottle (2-liter) chilled Club Soda

Combine all ingredients over block of ice in punch bowl. Stir gently. Garnish with orange slices. Serve in Irish coffee glasses. *Makes 32 servings.*

 **WHITE WINE CUP**

- 4 tsps. Superfine Sugar (or Simple Syrup)
- 6 oz. Club Soda
- 1 tbsp. Triple Sec
- 1 tbsp. Curaçao
- 2 oz. Brandy
- 16 oz. White Wine

Put all ingredients in large glass pitcher with ice. Stir and garnish with fruits in season and a rind of cucumber inserted on each side of pitcher. Top with a small bunch of mint sprigs. Serve in white-wine glasses. *Makes 6 servings.*

**HOT PUNCHES** **HOT APPLE BRANDY**

- 6 cups Apple Juice
- 1½ cups Apricot-flavored Brandy
- 3 Cinnamon Sticks
- ½ tsp. Ground Cloves

Simmer all ingredients over low heat for 30 minutes. Serve warm in brandy snifters. *Makes 6 to 8 servings.*

 **HOT BURGUNDY PUNCH**

¼ cup Sugar  
 1½ cups Boiling Water  
 Peel of ½ Lemon  
 1 Cinnamon Stick  
 5 Cloves  
 ½ tsp. Ground Allspice  
 1 cup Apple Juice  
 1 bottle (750-ml) Red Burgundy Wine (or Pinot Noir)

In large saucepan, dissolve sugar in boiling water. Add lemon peel, cinnamon, cloves, allspice, and apple juice. Cook over moderately high heat for 15 minutes. Strain into another saucepan and add wine. Simmer over low heat but do not boil. Serve hot in Irish coffee glasses with a sprinkle of fresh-grated nutmeg on top.  
*Makes 16 servings.*

 **HOT RUMMED CIDER**

1½ qts. Apple Cider  
 6 tbsps. Brown Sugar  
 3 tbsps. Butter  
 1½ cups Light Rum

Bring cider and sugar to a boil in large saucepan. Reduce heat and add butter. When butter is melted, add rum. Serve in heat-proof punch bowl or pitcher and provide Irish coffee glasses.  
*Makes 6 to 8 servings.*

 **SMUGGLER'S BREW**

1½ cups Dark Rum  
 1 qt. Tea  
 3 tbsps. Butter  
 ½ cup Sugar  
 ½ tsp. Nutmeg  
 ½ cup Brandy

Heat all ingredients except brandy in large saucepan until boiling. Heat brandy in small saucepan until barely warm and add to rum mixture. Pour into heat-proof punch bowl to serve and provide Irish coffee glasses.  
*Makes 8 servings.*

 **WINTER CIDER**

1 gal. Apple Cider  
 6 Cinnamon Sticks  
 1½ cups Rum  
 1 cup Peach-flavored Brandy  
 ¾ cup Peach Schnapps

In large saucepan, bring cider and cinnamon to a full boil over medium heat. Reduce heat and add rum, brandy, and schnapps, stirring until heated through. Serve in Irish coffee glasses, garnished with a cinnamon stick and an apple slice.  
*Makes 18 to 20 servings.*

## NONALCOHOLIC PUNCHES

### BANANA PUNCH

- 1½ qts. Water
- 3 cups Sugar
- 12 oz. Frozen Orange Juice Concentrate, thawed and undiluted
- 46 oz. Pineapple-Grapefruit Juice
- 4 Bananas, mashed
- Club Soda

Mix water and sugar. Add juices and bananas. Pour into quart-size freezer containers and freeze overnight. About 1 hour before serving, remove from freezer and place mixture in punch bowl. Add 1 liter of club soda per 2 quarts of mix and stir gently. Serve in Irish coffee glasses. *Makes 40 servings.*

### DOUBLE BERRY PUNCH

- 2 qts. Cranberry Juice
- 3 cups Raspberry-flavored Soda, chilled
- 1 qt. Raspberry Sherbet

Chill cranberry juice in punch bowl. Just before serving, slowly pour in soda and stir gently. Serve over small scoops of sherbet in Irish coffee glasses and garnish with raspberries. *Makes 25 to 30 servings.*

### FUNSHINE FIZZ

- 2 cups Orange Juice
- 2 cups Pineapple Juice
- 1 pint Orange Sherbet
- 1 cup Club Soda

Combine first three ingredients in blender, blending until smooth. Pour mixture into pitcher and stir in club soda. Serve in Collins glasses. *Makes 6 to 8 servings.*

### TROPICAL CREAM PUNCH

- 14 oz. Sweetened Condensed Milk
- 6 oz. Frozen Orange Juice Concentrate, thawed and undiluted
- 6 oz. Frozen Pineapple Juice Concentrate, thawed and undiluted
- 1 bottle (2-liter) chilled Club Soda

In punch bowl, combine sweetened condensed milk and juice concentrates; mix well. Add club soda and stir gently. Add block of ice and garnish with orange slices. Serve in Irish coffee glasses. *Makes 22 servings.*