



RIVERSIDE FIRE SOCIETY PUNCH RECIPE

Makes a 24 fluid ounce batch

Serves 4

Ingredients:

2 kukicha tea bags, or 1/8 ounce (4 grams) loose-leaf kukicha tea (if you can't find kukicha, substitute oolong or an earthy black tea)

1 1/8 cup (9 fluid ounces) white rum, preferably aged, such as Denizen, Probitas, or Plantation 3 Star

1/2 cup (4 fluid ounces) Ginger Lime Syrup (see recipe below)

1/4 cup (2 fluid ounces) lime juice

1 nutmeg (optional)

Instructions:

STEP 1: Steep the tea in 1 cup (8 fluid ounces) of hot (170-degree) water for 4 minutes. Discard the tea bags or strain the tea. Pour into a large jar.

STEP 2: Add the rum, ginger lime syrup, and lime juice to the tea. Screw on the lid and store in the refrigerator or cooler for up to 3 days.

STEP 3: To serve, gently swirl the cocktail in the jar before pouring it into small jars or mugs. Add an ice cube or two to each and, if you like, grate fresh nutmeg on top.

Recipe continued →



GINGER LIME SYRUP

Makes about 2 cups

Ingredients:

4 limes

2 tablespoons chopped ginger

1 cup boiling water

1 cup sugar

1 teaspoon kosher salt

Instructions:

STEP 1: Zest the limes using a microplane; this should yield about $\frac{1}{3}$ cup zest, not tightly packed. Put the zest and ginger in a food processor or blender and set aside. Squeeze the limes and set aside the juice to be used in the Riverside Fire Society punch.

STEP 2: In a separate bowl or measuring cup, combine the boiling water with the sugar, and stir until dissolved. Add to the food processor or blender and blend for 30 seconds.

STEP 3: Strain the mixture through a fine-meshed sieve into a clean jar. Let cool in the refrigerator, cover, and store for up to 6 weeks.