

Basil Haydn Punch

courtesy of the Basil Haydn website

1 750mL bottle Basil Haydn Kentucky Straight Bourbon Whiskey
1 c sweet vermouth
½ c sugar (I use raw sugar)
¼ c orange liqueur (I used Cointreau)
20 dashes Angostura bitters
1 c tart cherry juice
2 c soda water
2 oranges, sliced
1 t ground cinnamon

Combine sweet vermouth, Angostura bitters, sugar, and ground cinnamon in a pitcher or punch bowl. Stir until the sugar dissolves.

Add the bourbon, cherry juice, and orange liqueur. Stir gently. Float the orange slices on top. At this point, you can cover and chill to allow the flavors to meld or serve immediately.

To serve, add the soda water and stir. Pour into punch glasses, heavy glass goblets, or an old-fashioned glass with one large or three small ice cubes.