



Trafalgar Punch

by David Wondrich

During the Britannia Age of Sail, the men who sailed those great wooden ships liked nothing better than to sit around a big bowl of punch drinking toasts. Trafalgar Punch is precisely the sort of thing they would have served back then.

12 oz. of Taylor Fladgate 10 Year Old Tawny Port

8 oz. Laressingle VSOP Armagnac

4 oz. Wray & Nephew White Overproof rum

The peel of 3 lemons, cut in wide spirals

$\frac{3}{4}$ cup sugar

6 oz. fresh-squeezed, strained lemon juice

24 oz. water

1 whole nutmeg

In a 3-quart punch bowl, muddle the lemon peel and sugar. Let it sit for one hour. Stir in the lemon juice. Add the Taylor Fladgate 10 Year Old Tawny Port, Armagnac, rum and water and stir again. Carefully slide in a 1-quart block of ice. Chill for 20 minutes and grate $\frac{1}{3}$ of a whole nutmeg over the top. Ladle out small servings into punch cups.

Makes 20-30 servings.