

# Fish House Punch Recipe

- 2 quarts Jamaican Rum (I prefer Spice Rum for the added flavor)
  - 1 quart Peach Brandy (Ernest and Julio Gallo makes a nice version)
  - 1 quart Apple Brandy (Ernest and Julio Gallo makes a nice version)
  - 1 quart Rhine Wine plus 1 quart Muscato (or 2 qts Muscato for added sweetness)
  - 6-8 lemons/limes (with 1/2 cup sugar – use more – up to a cup - or less – even to none at all -- to suit your personal taste) plus oranges and 1/2 pineapple (small chunks or diced), mashed in a gauze bag immersed into the brew.  
(You can also substitute 2 large cans of Frozen Lemon and/or Lime Aid)
  - Add Cloves or Cinnamon Sticks if you wish a mild spicy flavor  
(or 1 tablespoon of mixture of ground cinnamon, cloves, ginger, allspice & nutmeg)
  - Add the ingredients into a large crock and stir. Let the ingredients mellow together for at least three days (a week is better) – this helps age and blend the flavors
  - Squeeze the juice from the fruit in the bag, then remove the gauze bag of fruit and discard. (alternative, squeeze fruit, leave remnants in the mixture for a week in the bag then squeeze again, remove the bag)
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2020 Christmas Version -- Very Smooth

## Fish House Apple Punch Recipe

- 2 quarts Spice Rum
- 1 quart Apple Brandy
- 1/2 quart Peach Brandy
- 1 1/2 quart Apple Wine (Barefoot is good)
- 1 1/2 (18-20 oz.) cans Frozen Lemonade
- 2 (24 oz.) cans Frozen Lime
- 3 Tablespoons Ground Cinnamon  
(or mixture of ground cinnamon, ground cloves, ginger, allspice & nutmeg)
- Add the ingredients into a large crock and stir. Let the ingredients mellow together for at least three days (a week is better) – this helps age and blend the flavors

# *Fish House Punch*

*G. Washington*

George Washington's Favorite  
Drink of the Revolutionary War  
Unique Blend – Seasoned & Smooth  
from the  
**Nathaniel Porter Inn**  
*1795*

Label for Decanters