

## AGRICOLE RHUM PUNCH

“One of sour, two of sweet, three of strong, four of weak” is the recipe for Victorian-era punch. In this rustic punch we use 100-proof Martinique rum and flavor the drink with the Christmas spices nutmeg and allspice. Allspice dram, historically known as pimento dram, is made by macerating allspice with rum and sugar.

2 ounces rum agricole, such as La Favorite Ambré or Neisson Élevé Sous Bois

1 ounce lime juice

½ ounce Martinique cane syrup or ¾ ounce simple syrup

⅛ ounce allspice dram, such as St. Elizabeth’s

Nutmeg, for garnish

Orange slice, for garnish

Combine all the ingredients except the garnishes in a mixing tin. Add ice and shake hard for 10 seconds. Pour all the contents of the shaker into a double old-fashioned glass and grate nutmeg over the drink. Garnish with a slice of orange.