



Pineapple Milk Punch

serves 60

- 80 coriander seeds
- 10 whole allspice
- 4 cinnamon sticks
- 1 whole nutmeg, roughly chopped
- Peel of 8 lemons, sliced (minimal pith)
- 4 whole pineapples, peeled and chopped, juices reserved
- 36 ounces fresh lemon juice, divided
- 14 ounces fresh ginger juice
- 16 cups granulated sugar
- 48 ounces (6 cups) Appleton 12-yr Jamaica rum
- 25 ounces brandy
- 8 ounces Pernod
- 8 ounces absinthe
- 4 ounces Angostura bitters
- 32 ounces (4 cups) hot green tea, strongly brewed
- 128 ounces (1 gallon) boiling water
- 128 ounces (1 gallon) steaming hot milk

DAY #1

Use a mortar and pestle to lightly grind the spices, then combine them with the lemon peels, chopped pineapples and their juices, 24 ounces of the lemon juice, ginger juice and sugar in a large glass container.

Muddle until the mixture is combined, then add the spirits, bitters, tea and boiling water. Mix well, cover tightly and store overnight at room temperature.

DAY #2

Strain mixture through a fine sieve and return to container.

To the strained mixture, add the hot milk and remaining 12 ounces lemon juice; the milk will coagulate.

Pouring a little at a time, strain the liquid through a double layer of cheesecloth into a glass container. Store, covered, overnight in the refrigerator.

DAY #3

Strain mixture at least once more. You want it to be as clear as possible. Serve over ice, garnished with a star anise pod.