

the dowry

SPRING COCKTAIL RECIPES

Pineapple and Sage Gimlet

- 15 ounces gin
- 7½ ounces fresh lime juice
- 6 ounces simple syrup
- 10 ounces pineapple juice
- 14 sage leaves plus more for garnish
- Garnish with pineapple wedges

How

Mix all ingredients in a large punch bowl. Don't add ice until just before serving or pour over ice in individual glasses. Garnish with sage leaves and pineapple wedges.

Citrus Irish Whiskey Punch

- 1⅔ cups Irish whiskey
- 1⅔ cups strong black tea
- ½ cup fresh clementine or orange juice
- ½ cup lemon juice
- 7 dashes angostura bitters
- 1⅔ teaspoons freshly ground nutmeg
- Lemon and orange wheels for garnish

How

Combine whiskey, tea, clementine juice, lemon juice, angostura bitters and 1½ teaspoons of nutmeg in a large bowl or pitcher; cover and chill for three hours. Strain into a punch bowl and add several lemon and orange wheels and 4 cups of ice. Serve punch in cups over ice and garnish with remaining nutmeg.