

MILK PUNCH (Scotch Malt Whisky, English-style Pot Still Rum)

SCOTCH SPICE INFUSION:

25 Oz (750 ml) The Glenrothes Select Reserve (40% ABV)

10 Allspice Berries

10 Cloves

2 Canela (Ceylon) Cinnamon sticks (medium sized)

Grind all spices with Mortar & Pestle or spice grinder (medium grind, not fine)

Combine, cover & allow to steep for 8 hours

Strain through Cheese Cloth or large mesh basket 1st, then clarify through a coffee filter

BOOZE:

48 Oz The Glenrothes Select Reserve (40% ABV)*

16 Oz English Harbor 5 Year Antigua Rum (40% ABV)

*Total volume after straining spices

OLEO SACCHARUM:

3 Oz Orange Zest

1.5 Oz Lemon Zest

12 Oz White Cane Sugar

*All by WEIGHT, not volume

Allow maceration until sugar is wet & partially dissolved (at least 2-3 hours, room-temp, covered air-tight; I started mine when preparing the whisky infusion & allowed it to go an additional 6 hours in the fridge, 8 hours total)

ROOBIS TEA:

60 Oz boiling water *

6 Tea Bags (I used Numi Organic, unflavored)

Steep 5 minutes (Allow H₂O to drip from tea until it stops; do not squeeze out excess liquid or it will become bitter)

* At this point, re-measure & add additional H₂O to bring volume back to 60 oz.

ACID SOLUTION:

6 Oz Orange Juice

2 Oz Lemon Juice

1 tsp Citric Acid

(I used Valencia Oranges & increased the acidity to taste. This may not always be necessary depending on the type of orange you choose & time of year)

CEREAL MILK:

32 Oz Whole, Unpasteurized Organic Milk*

2 Cups Honey Nut Cheerios

Allow to steep 20 minutes in the fridge; strain

*At this point, re-measure & add additional fresh milk to bring volume back to 32 Oz

PROCESS:

*Combine ingredients in a large non-reactive soup pot

Prepare tea, allow to cool just above room temp

Add tea & Oleo to pot; stir until sugar is fully dissolved (save some tea to rinse all the oils out of your maceration bowl)

Juice Oranges & Lemons for Acid Solution; add to mixture

Add remaining booze (25-26 Oz Scotch, 16 Oz Rum)

Bring Cereal Milk to a boil in a separate pot, stirring frequently (Ricky says 108° is the optimal temp for milk punch. I followed Mary Rockett's original formula

instructions, which produces a much smaller, clay-like curd)

Add hot milk to the mixture & stir; cover & allow to settle for 2 hours

CLARIFICATION:

Use a piece of wet, clean, unbleached cotton fabric to line a medium-sized colander (a T-Shirt will work, but rinse & wring until all detergent fragrance is eliminated)

Secure it on top of another large pot, Cambro, or Lexan container with enough room below to hold all of the liquid in your mixture. Slowly pour HALF of the mixture into colander, allowing the "cheese" to build up as it drips through. Be patient & DO NOT clear it out of the way to speed up the drip - it is an essential part of the clarification process. When it has nearly stopped dripping, remove the colander & add the partially clarified punch back to the remaining unfiltered half. Now your colander is lined with a clay-like cheese. If there is any sediment or particles in your empty pot, remove them before you replace the colander for the 2nd pass. Use a ladle to transfer the whole mixture through a 2nd time without disturbing the 'liner'. If you pour it, you'll likely have to repeat this step or use a siphon after hours of separation time. I do not siphon; One & a half times through the colander produces bright, slightly hay-colored, very clear Milk Punch. The last quarter is the slowest, give it some time. Bottle & refrigerate. It is now ready to drink, but for best results, allow it to sit a day or two. The flavors will fully incorporate as it takes on a creamier texture. Resulting liquid should fill just under 6 - 750ml bottles