

MIX *magie* MAGGIE'S PUNCH



Ingredients:

- 1 bottle (750ml) bourbon (a smooth, mid-range Kentucky bourbon)
- 2 cups fresh apple cider
- 1 cup cranberry juice (not cocktail, pure cranberry)
- ¾ cup fresh lemon juice
- ½ cup maple syrup
- 4 cups ginger beer (added just before serving)
- 2 cups club soda

Optional Garnishes:

Fresh cranberries
Apple slices
Orange wheels
Fresh rosemary sprigs
Cinnamon sticks

Recipe:

In a large punch bowl, combine bourbon, apple cider, cranberry juice, lemon juice, and maple syrup. Stir well and refrigerate for at least 2 hours to meld flavors.

Pour in ginger beer and club soda, stirring gently to maintain effervescence.

Garnish generously with fresh cranberries, apple slices, orange wheels, and rosemary sprigs.

Serve in cut crystal punch cups or coupe glasses with a cinnamon stick stirrer. **Serves 12-15**
(approximately 4-5 ounces per serving)

Flavor Profile:

This punch strikes the elegant balance expected at a proper Thanksgiving gathering: bourbon provides a

warm, oakey foundation with notes of caramel and vanilla, while apple cider and maple syrup echo the season's harvest. The cranberry juice adds a tart sophistication that prevents cloying sweetness, and bright lemon juice keeps everything refreshingly balanced.

Ginger beer contributes subtle spice and effervescence, making this punch lively rather than heavy. The overall effect is autumnal and complex:

slightly sweet, gently spiced, with enough structure to complement your pecan pie without competing with it. It's spirited enough to be memorable, but measured enough that guests can enjoy a glass or two while still managing meaningful conversation about the the upcoming cotillion season!



- RECIPE, PHOTOS: EDITOR

