

Recipes Continued



This recipe is from members Amy and Brad McCullough:

I used this recipe for the Punsch. I had to modify though. I could not find arrack, so I used anise extract. You could sub ouzo. I chose this particular rum because it advertised having strong notes of molasses. The run itself was very earthy, not too spicy. We found it at Speakeasy in Marion.

Swedish Punsch

Swedish Punsch is a liqueur made from arrack (a rum-like spirit), flavorings, and sugar. It appears in vintage cocktail recipes, but is not widely available in the US.

- 2 c. Rum (Appleton V/X)
- 1 c. Arrack (Batavia Arrack von Oosten)
- 2 c. spiced tea, extra strong (4 tsp Peet's Yunnan Fancy Tea, 6 crushed cardamom pods, brewed in 2 c. water)
- 2 c. Sugar, raw or natural
- 2 Sorrento lemons, sliced thinly, seeds removed

1. Put sliced lemons in a re-sealable non-reactive container large enough to hold 4 c. of liquid. Pour Rum and Batavia Arrack over citrus. Cover and steep for 6 hours.
2. Dissolve sugar in hot tea and cool to room temperature. Refrigerate.
3. After 6 hours, pour run off of sliced citrus, without squeezing fruit.
4. Combine tea syrup and flavored run, filter and bottle in a clean sealable container. Rest 24 hours and enjoy where Swedish Punsch is called for.

Cont. from Page 1

We had a fun meeting at the Peachbarn in Sept. (our first meeting since Feb). The food was delicious and the Show and Tell was a fun activity to share our Scandinavian items. The weather was perfect! Make sure you check out the recipes from our lodge meeting treats.

This month, our meeting is going back to be a Zoom meeting. Hope to see everyone there! We will be viewing a presentation on Leonhard Seppala. Please note the Zoom information on Page 3. See you all then!

Wendy Winkelman

Thank you Mike and Jeannell for bringing the "ski queen brunost cheese" and crackers. It was fun to try this Norwegian Treat!

