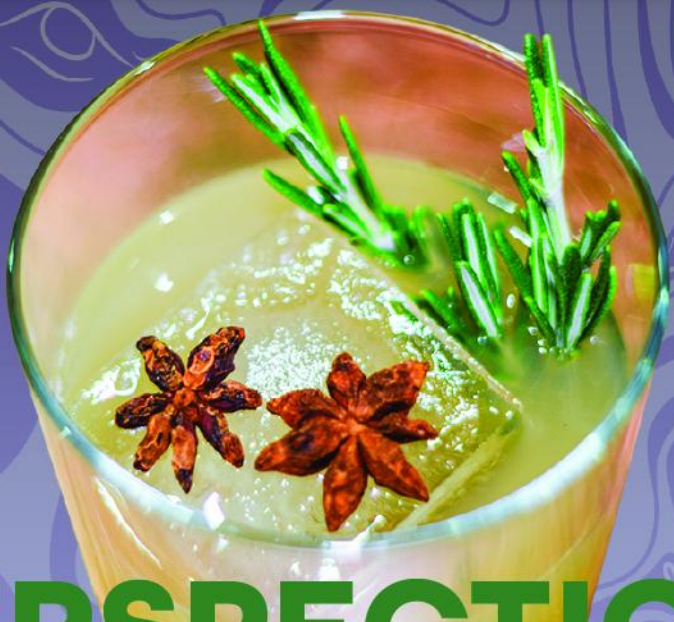


PERSPECTION PUNCH

Ingredients

- 12 oz Apple Gin (1.5 cups)
- 8 oz fresh apple cider (1 cup)
- 4 oz fresh lemon juice (½ cup)
- 3 oz ginger liqueur such as Domaine de Canton (⅓ cup + 1 tbsp)
- 2 oz maple syrup (¼ cup)
- 12 oz sparkling apple cider (1.5 cups) – add just before serving
- Apple slices for garnish
- Star anise for garnish
- Fresh rosemary sprigs for garnish
- Ice block or large ice cubes

Instructions

1. Prepare the punch base (can be done 2-4 hours ahead):
   - In a large pitcher or punch bowl, combine apple gin, fresh apple cider, lemon juice, ginger liqueur, and maple syrup
   - Stir well to fully incorporate the maple syrup
   - Cover and refrigerate until thoroughly chilled (at least 2 hours)
2. Prepare your garnishes:
   - Slice apples into thin rounds or wedges
   - Toss apple slices with a little lemon juice to prevent browning
   - Gather star anise pods and fresh rosemary sprigs
3. Make or buy an ice block (optional but recommended):
   - Freeze water in a bundt pan, loaf pan, or large container
   - An ice block melts slower than cubes, keeping punch cold without dilution
   - Alternatively, freeze some of the punch base itself into ice cubes
4. Just before serving:
   - Add your ice block or large ice cubes to the punch bowl
   - Pour the chilled punch base over the ice
   - Add sparkling apple cider and stir gently to combine
   - Float apple slices, star anise, and rosemary sprigs on the surface
5. Serve: Ladle into individual glasses or punch cups. Each serving should include some of the garnish.