



Southpaw Punch

Yields: 20 cocktails

Total time: 20 minutes

When it comes to makin' folks feel welcome, nothin' might be better than a good ol' punch. For this one, we're using whiskey and lemonade, which works great in the summer, fall or any other time you're looking to make some people feel good and set the stage for a great time. It pairs well with seafood, but any type of barbecue or cookout works perfectly here. We use honey to make a nice simple syrup, which pairs great with the homemade lemonade and whiskey, for a sweet drink that is well balanced, just like your crew. We use a great, simple homemade lemonade that just hits right, and works well with the honey simple syrup as a mocktail, too (we prefer it with the whiskey, but want to be welcoming to everyone, ya'll).

Ingredients for Batching

- ¼ C honey simple syrup (directions below)
- 4 C lemonade (it can be store bought, but we make our own, directions below)
- 3 C whiskey
- 4 C club soda
- Cherry for garnish
- Ice

Ingredients for Honey Simple Syrup

- 1 ½ C honey (use the whole 12-oz bear)
- 1 ½ C water

Directions for Honey Simple Syrup

- Mix honey and water over medium heat for 10-12 minutes, stirring constantly until it is mixed evenly, and you don't see any more honey

Ingredients for Lemonade

- 1 ¾ C white sugar
- 1 C water
- 9 medium lemons
- 7 C ice-cold water

Directions for Lemonade



- Stir the sugar and water together in a pan over medium heat (you're making a simple syrup here, too)
- Set aside
- Grab a measuring cup. Slice the lemons in half, and squeeze 'em all into the cup, including the pulp, and remove the seeds. You need at least 1 ½ C of fresh lemon juice
- Pour the lemon juice, simple syrup and cold water into a pitcher and stir vigorously (we like to use a carafe with a top and shake it on up)

Directions for Punch

- Mix whiskey, lemonade, simple syrup
- Pour over ice in a bowl or pitcher
- Fill a glass with ice
- Fill with punch, ¾ of the way
- Top with club soda, stir
- Garnish with cherry
- Bottoms up