



## PUNCH IN A JAM

Photos by Rémy Thurston

**WHEN VISITING** friends' homes, mixologist Colleen Hughes is often asked to whip up drinks, so she's developed some tricks for bartending on the fly. "In a pinch, the easiest thing to use is jam—it's cooked down fruit!" says Hughes, who helms the bar at Haberdish in Charlotte, North Carolina. "It's a really easy way to add fruit to a drink if you don't have fresh on hand or don't want to spend time muddling." (Feel free to swap out any seedless fruit jam in this recipe.) While this is a fine punch no matter how you serve it, upping your garnish game with a floral ice mold will make it the life of the party.



### JAM AND JUICE PUNCH

Serves 12

Fresh strawberries, plus more for garnish  
Mint leaves, plus more for garnish  
Lemon wheels, plus more for garnish  
Edible flowers, plus more for garnish  
½ cup seedless strawberry jam  
1 cup fresh lemon juice  
¾ cup simple syrup  
1 cup gin (Hughes recommends an American dry gin, such as Sutler's)  
¼ cup Cointreau  
2 cups dry sparkling white wine, chilled  
2 cups soda water, chilled  
Garnish: fresh strawberries, mint leaves, lemon wheels, and edible flowers (if available)

- 1 In an empty bundt pan or large ice molds, combine strawberries, mint leaves, lemon wheels, and edible flowers and top with ice cubes. Fill with water and freeze overnight.
- 2 In a punch bowl, whisk jam, lemon juice, and simple syrup until smooth. Stir in gin and Cointreau, and refrigerate for 1 hour. Just before serving, add sparkling wine, soda, and ice. Finish with additional garnishes.



Hughes' pro tip: "When making punch for a party, I make a backup pitcher and store it in the refrigerator, so I can just add it to the bowl to refresh my punch as the party is going on."