

# Christmas in Charleston



## *St. Cecilia Punch*

Formal balls, a revered social ritual in the Lowcountry, traditionally take place at Christmastime, when the plantation aristocracy historically arrived in town for debutante season. The custom of presenting a signature punch dates back to the 1700s, and many of the recipes— Planter's Punch, Tradd Alley Punch and St. Cecilia Punch—remain the toast of contemporary parties. Vintage cocktails are in vogue, so why not offer a centuries-old libation to your guests this holiday season?

*Recipe for St. Cecilia Punch as it appears in Charleston Receipts*

6 lemons  
1 quart brandy  
1 pineapple  
1 1/2 pounds of sugar  
1 quart green tea  
1 pint heavy rum  
1 quart peach brandy  
4 quarts champagne  
2 quarts carbonated water

Slice lemons thin and cover with brandy. Allow to steep for 24 hours. Several hours before ready to serve, slice the pineapple into the bowl with the lemon slices, then add the sugar, tea, rum, and peach brandy. Stir well. When ready to serve, add the champagne and water. 80 to 90 servings.

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### *Note from Charleston Receipts*

The unit of measure designated herein is the quart, since most of the "spirits" used by our ancestors were imported in casks and bottled in this country in quarts. Now most spirits, imported and domestic, come in "fifths."