

Irish Viski Kokteyl

Authentic Irish Whiskey Punch recipe with perfect balance of sweet and tart flavors. Easy cocktail for parties and special occasions.

5 min

HAZIRLIK

5 min

TOPLAM

8

PORSIYON

Easy

ZORLUK

Irish Viski Kokteyl

Malzemeler

- 1 cup whiskey
- 1 cup black tea
- 0.5 cup orange juice
- 0.5 cup fresh lemon juice
- 2 tsp Angostura bitters
- 1.5 tsp grated coconut
- 1 lemon

Yapılışı

- Prepare the cocktail base**

Combine 1 cup Irish whiskey, 1 cup cooled black tea, 1/2 cup fresh orange juice, and 1/2 cup fresh lemon juice in a large pitcher or punch bowl.
- Add 2 teaspoons sugar and 1.5 teaspoons bitters to the mixture. Stir vigorously for 30-60 seconds until the sugar completely dissolves and no granules remain.
- Chill the mixture**

Cover the pitcher and refrigerate for at least 2 hours or up to 8 hours to allow the flavors to meld together.
- Prepare for serving**

Fill 8 cocktail glasses with ice cubes. Remove the chilled cocktail mixture from the refrigerator and stir once more.
- Pour the cocktail evenly among the prepared glasses, filling each about 3/4 full.
- Garnish each glass with a thin orange or lemon wheel and serve immediately while cold.

İpuçları

Use high-quality Irish whiskey as the base spirit - the whiskey's flavor will shine through, so choose one you enjoy drinking neat.
Chill all non-alcoholic ingredients beforehand to maintain optimal serving temperature without over-diluting with ice.

When serving hot punch, keep the temperature just below simmering to preserve alcohol content and prevent bitter flavors from developing.

Prepare an oleo-saccharum (citrus oil and sugar mixture) by muddling citrus peels with sugar 30 minutes before mixing for enhanced citrus flavor.

Use a large punch bowl and ladle for traditional presentation, ensuring the bowl is chilled for cold service or warmed for hot service.

Double-strain the mixture through fine mesh to remove any pulp or spice particles for a smooth, professional presentation.

Adjust sweetness gradually - you can always add more sugar or simple syrup, but you can't remove it once added.

For larger batches, multiply ingredients proportionally and allow extra chilling time for flavors to integrate properly.