



# Thanksgiving Cocktails, Boston Strong, With Some Italians And An African Coming To Dinner

Monsters and Critics - Living - Food and Wine - Thanksgiving Cocktails, Boston Strong, With Some Italians And An African Coming To Dinner

21ST NOVEMBER 2014 BY APRIL NEALE



This Thanksgiving 2014, take it easy shoveling the snow and kick back and imbibe some clever cocktails for before and after the Thanksgiving feast. Save the wine for the meal!

Monsters and Critics has found some exceptional craft spirits and some mass market winners who have presented perfect cocktail before and after dinner drinks for any mixologist to tackle. We found a Panamanian rum, award winning tequila, South African cream liqueur, Italian classics and some popular vodkas to work with.

The best newcomer rum blended spirit we have discovered hails from Boston, Massachusetts. The state is having quite an explosion in quality craft distilleries and **Bully Boy** leads the pack. The latest release from Boston's first craft distillery, Bully Boy Distillers, is a unique rum infusion called **Hub Punch** that revives the historic pre-Prohibition libation of the same name and pays homage to Boston's rich distilling history.

Bully Boy Distillers is owned and operated by brothers Will and Dave Willis, who were inspired by their childhood home and fourth-generation working family farm. As homage to the farm, the distillery is named after Bully Boy, a favorite farm workhorse. Will and Dave's great-grandfather named his beloved horse using a term coined by his college roommate Teddy Roosevelt – "Bully" – meaning superb or wonderful. Their story begins during prohibition, where their farm was home to an enviable collection of local artisan spirits, which were stored in a vault in the farmhouse basement.

Their Boston Rum is made with blackstrap molasses, and is aged in a blend of used bourbon and red wine barrels, and the final product has a fruity complexity, a subtle vanilla note, and a bit of sweetness. Bully Boy Distillers uses a 600 liter copper pot still to create spirits with complexity and character. Their libations are handmade in small, numbered batches. As I have noted in other spirits coverage, these used casks are worth their weight in gold, as craft distillers and the big boys from Scotland and France are vying for the same inventory.

The cocktail for Thanksgiving we fell in love with?

Inspired by the original Hub Punch recipe popular in the late 1800's, **Bully Boy Hub Punch**, this barrel aged rum infused with fruits and botanicals, revives a historic Boston tradition that was a casualty of Prohibition. Originally concocted at the now defunct Hub Hotel, Bostonians typically enjoyed Hub Punch mixed with soda water, ginger ale, or lemonade.

To create Hub Punch, Bully Boy takes their aged Boston Rum and infuses it with citrus flavors and botanicals for a sweet yet complex flavor that's perfect for pairing with at-home ingredients. This historical drink can be served as a single cocktail, or can be multiplied to create a batch big enough to accommodate all Thanksgiving guests.

# Hub Punch Cocktail



- 1.5 oz. **Bully Boy Hub Punch**
- 3 oz. ginger ale
- 3 oz. soda water

Combine ingredients and serve over ice in rocks glass. Garnish with mint.

The after-dinner drinks are sweeter and usually a great swap for a second piece of pie. Frangelico was made for the holidays, so fragrant, complex and sweet and can be enjoyed neat, on the rocks and in coffee. But it can make intriguing cocktails too.