

Gentleman's Punch



Ingredients

1-2 serving:

1/3 cup cherry or grape tomatoes tossed in olive oil, and roasted until blistered and shriveled, cooled
1 inch of cucumber, skin on, washed
1 tbsp. grated horseradish, or to taste
1 tsp. lemon juice
1 oz. Bacon infused bourbon. Get the recipe [here](#)
6 shakes of Worcestershire Sauce
celery salt to taste
1 strip cooked crisp bacon, crumbled
ice as needed

6 or more serving:

2 pints cherry or grape tomatoes tossed in olive oil, and roasted until blistered and shriveled, cooled
1 whole cucumber, skin on, skin on, washed
¼ cup. grated horseradish, or to taste
2 tbsp. lemon juice
6 oz. Bacon infused bourbon. Get the recipe [here](#)
30 shakes of Worcestershire Sauce
celery salt to taste
6 strip cooked crisp bacon, crumbled
ice as needed

Procedure

1. Muddle the roasted tomatoes until extremely broken up.
2. Grate the cucumber using a cheese grater.
3. Add cucumber, horseradish, lemon juice, bacon infused bourbon and Worcestershire sauce. Shake very well, or stir well.
4. If possible, let sit for a few hours, or overnight.
5. Before serving, season to taste with celery salt.
6. Strain and serve over ice.
7. Garnish with crumbled bacon