

### To make Milk Punch

Take 6 quarts of Brandy, and the Rinds of 44 Lemons, pared very thin; Steep the Rinds in the Brandy 24 Hours; then strain it off. Put to it 4 Quarts of Water, 4 large Nutmegs grated, 2 quarts of Lemon Juice, 2 of double refined Sugar. When the Sugar is dissolv'd boil 3 Quarts of Milk and put to the zest hot as you take it off the Fire, and stir it about. Let it stand two Hours; then run it thro' a Jelly-bag till it is clear, then bottle it off.