

# Our State eats

Sponsored by North Carolina Department of Natural and Cultural Resources

## Halloween Full Moon Punch

Yield: 20 to 30 servings.

### Cinnamon-Honey Syrup:

- 1 cup honey
- 1 cup water
- 4 to 5 cinnamon sticks

### Punch:

- 1 (750-milliliter) jar Midnight Moon Apple Pie Moonshine
- 64 ounces spiced apple cider
- $\frac{1}{2}$  cup cinnamon-honey syrup
- $\frac{1}{4}$  cup lemon juice, about 2 lemons
- 6 cups (48 ounces) ginger beer
- Apple slices and lemon slices, for garnish
- Ice, for serving

**For the cinnamon-honey syrup:** Combine honey and water in a small pot and bring to a gentle simmer. Once a foam starts to form at the surface, remove from heat and add cinnamon sticks. Let steep for 1 hour before straining into an air-tight container or squeeze bottle. Syrup will keep up to 2 weeks in refrigerator.

**For the punch:** Combine Moonshine, cider, cinnamon-honey syrup, lemon juice, and ginger beer in a large punch bowl and stir. Garnish bowl with apples and lemon slices, and ladle punch over ice to serve.



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