

# Yes, Please | Quaffable Cocktails That Get Their Flavor From Surprising (and Surprisingly Obtainable) Ingredients

FOOD | By BRIAN NICHOLS | MAY 8, 2014, 6:15 PM



THE SECRET INGREDIENTS From left: Suze amer; Bigallet Viriana China China amer; Pok Pok honey Som; Cocchi Vermouth di Torino; Lustau Puerto Fino sherry.

## The Summer Punching

Secret ingredient: Oleo Saccharum

Served at: Bar at the NoMad, Flatiron (set to open in early June)

Recently, Dominic Venegas, the bar director at [Gallagher's Steakhouse](#) in Midtown Manhattan, has been obsessed with punch. The one ingredient all good punches have in common: oleo saccharum. Just a fancy term for citrus oil and sugar, oleo saccharum is a simple paste to make (see the below recipe) and adds a tart backbone to any punch. You can combine oleo saccharum with juice to make an authentic [cordial](#) for gimlets or with hot water to make a flavored syrup that's great for cocktails or iced tea. Here, with oleo saccharum employed in its simplest form, is Venegas's latest creation for the new Bar at the NoMad, which is slated to open in early June:

1 750 milliliter bottle silver tequila (Venegas suggests Clase Azul)

1 750 milliliter bottle Pama pomegranate liqueur

24 ounces seltzer water

10 ounces grapefruit juice

3 ounces lemon juice

\*6 ounces grapefruit strawberry oleo saccharum (more or less, to taste), recipe below

Grapefruit and lemon slices, to garnish

1. Pour all of the ingredients, except the oleo saccharum, into a large punch bowl.
2. Slowly stir in the oleo saccharum, a little a time, until the punch reaches the desired sweetness.
3. Add the grapefruit and lemon slices, spreading them out across the punch.
4. Just before guests arrive, add ice. *Venegas's party trick: prepare the punch way ahead of time so you can ladle some of it into ice-cube trays to freeze and use instead of ice cubes. This prevents dilution, and adding fresh berries to the trays before freezing makes for a nice presentation.*

Yield: 20 servings