



Swedish Punsch is a liqueur of two histories—a national drink in Sweden, and a component of more than fifty classic cocktails. Made with rums from the West Indies (Demerara and Jamaica) and East Indies (Batavia Arrack) and numerous spice and bitter flavors, Kronan has exceptional depth and complexity, particularly with a bit of citrus added. Use in the Doctor Cocktail, Diki-Diki, and Mabel Berra cocktails. With ice and a squeeze of lime, Kronan is an ideal and easy afternoon drink, after dinner, or with cigars.



RUM  
LIQUEUR  
Sweden  
26% Alc/Vol

700 ml | 7350048361131 12 x 700 | 77311180364144

## Highlights:

- ✦ National drink in Sweden & component of many classic cocktails
- ✦ Made with rums from the West Indies and East Indies
- ✦ Numerous spice and bitter flavors; deep and complex
- ✦ Pour over ice with a squeeze of lime for an easy drink
- ✦ Substitute for rum in a Daiquiri or Mai Tai
- ✦ Essential for the Doctor Cocktail, Diki-Diki and Mabel Berra



This punch is a cocktail within itself. The spicy, sweet, nutty, tannic components already deliver complexity. Pour over ice with ginger beer and lime. It's a drink appropriate for all seasons. Understanding Kronan in cocktails is easy when you start with classic rum drinks. Try substituting 0.75 oz of Kronan for rum in a Daiquiri or Mai Tai; while the sugar level of Kronan is higher than most rums, the funk, spice and tannin create a notable drying effect. For an easy Old-Fashioned riff, mix 50:50

bourbon and Kronan, pour over ice, stir and garnish with an orange peel.

Throughout Europe, exploration and trade led directly to development of drinking traditions. In Scandinavia, trade in caraway, cardamom, cumin, fennel and star anise—as well as lemon and orange—led to aquavit, the classic Scandinavian botanical spirit. Ships of the Swedish East India Company discovered Batavia-Arrack, dark sugar, tea and spices in their trade in the “Dutch East Indies” and created a “Punsch” to endure the long journey back to Swedish ports like Göteborg. The tradition of Swedish Punsch took hold there, and subsequently was carried to America, where it became a signature in classic cocktails of the early 1900s.



The Doctor

### The Doctor

Build in an double rocks glass filled with ice:

3 oz Kronan Swedish Punsch  
0.75 oz lime juice

Garnish with lime wheel.

### Aquavit Hot Toddy

Build in a warmed mug:

1.5 oz aged aquavit  
0.75 oz Kronan  
Swedish Punsch  
0.5 oz lemon juice  
6 to 8 oz hot water  
honey, to taste

Garnish with star anise and  
lemon peel.

### Boomerang

Stir with ice:

1 oz Kronan Swedish Punsch  
1 oz rye whiskey  
1 oz Dolin Dry Vermouth  
de Chambéry  
1 bar spoon lemon juice  
1 dash Angostura Bitters  
1 dash orange bitters

Strain into a coupe.  
Garnish with lemon peel.

### Chutes and Ladders

Shake with ice:

1.5 oz blanco tequila  
1 oz Kronan Swedish Punsch  
1 oz Cocchi  
Americano Bianco  
0.5 oz lime juice

Strain into a coupe.  
Garnish with orange peel.