



on sale June 11



Television producer Deb Spera drew upon true stories passed down to her through generations in her family's rural town to pen *Call Your Daughter Home*, her sweeping, cinematic debut about three women fighting gender, race, and class issues in the 1920s South. Trust us when we say this is a novel that's meant to be savored like you would a cocktail. So pull up a chair, and enjoy with a glass of something strong and sweet. May we suggest the author-recommended Charleston Light Dragoon Punch?

Oh, and the recipe makes enough to serve an entire book club. Just saying.—LK, Harlequin Books

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CHARLESTON LIGHT DRAGOON PUNCH

(Recipe from the James Beard Foundation.)

INGREDIENTS

- 2 quarts water
- 7 bags black tea,
preferably American Classic
- 2 cups raw sugar
- 1 ½ cups fresh lemon juice
- 12.7 ounces brandy
(California is fine)
- 12.7 ounces rum,
preferably Cockspur Barbados
- 6.4 ounces peach brandy
- 20 large ice cubes
- 2 ¾ cups soda water
- 20 thin slivers of lemon peel
(from about 3 lemons)

DIRECTIONS

1. Make the punch base: bring the water to a boil in a medium stainless-steel saucepan over high heat. Add the tea, remove the pan from the heat, and let the tea steep for 20 minutes.
2. Strain the tea through a tea strainer or a fine-mesh sieve into a 1-gallon container. Add the sugar and stir until it is completely dissolved. Let the mixture cool to room temperature, about 20 minutes.
3. Add the lemon juice, brandy, rum, and peach brandy to the tea mixture, cover, and refrigerate until cold.
4. Ladle 3 ounces of the punch base into each punch cup. Add an ice cube, top off with 1 ½ ounces of soda water, and garnish with a sliver of lemon peel.

Yield: Serves 20