Caribbean Rum Punch

Description

The old rhyme goes, 'One of sour, two of sweet, three of strong, four of weak.' Any fruit juice can be used. Serve chilled over ice, with fruit garnishes and a sprinkling of grated nutmeg."



Summary

Yield: 10
Prep Time: 20 minutes
Category: Drinks
Cuisine: American
Tags: rum

Ingredients

- 1 cup fresh key lime juice
- 1 cups simple syrup - see notes below
- 3 cups Prusser's Rum
- 2 cups orange juice
- 2 cups pineapple juice

Instructions

1. In a pitcher, combine lime juice, simple syrup, rum and orange juice. Add a few dashes of angustura bitters and some grated nutmeg to taste. Serve chilled over ice.

Notes

It takes about 6 limes to get a cup of juice.

You can make simple syrup by heating equal parts sugar and water in a saucepan until the sugar dissolves.

Simple syrup and bitters can also be purchased rather inexpensively at the liquor store.

I grated fresh nutmeg over the top of each glass and sttirred it in.

The punch has a really wonderful flavor and a bit of a delayed effect so watch out!