

# RUM PUNCH FOR A CROWD

I created this page in October of 2007, but never used either of these, probably because you can just start throwing things together in a bowl and call it rum punch. The saying is: 1 part sour, 2 parts sweet, 3 parts strong, and 4 parts weak. Oh, and you must mix it with your hand or arm.

Easiest of all for a big party will be to set out a pair of punch bowls, one without alcohol. For everyone, a colorful bowl full of island spirits will get the gathering off to a great start.

1 (46-ounce) can orange juice  
1 (46-ounce) can pineapple juice  
1 (16-ounce) can Coco Lopez (What the hell is this and where do I get it?)  
16 ounces of Rum Dark  
Roses Grenadine, for added color and flavor  
Fresh seasonal fruit for garnish

Combine all ingredients, except the garnish. Stir with your hand or whole arm. Chill. It will make about 16 8-ounce servings. Decorate the punch bowl base with artificial tropical flowers. Add garnish.

## Rum Punch

1 cup fresh lime juice  
2 cups grenadine syrup  
2 cups Jamaican white rum  
1 cup light rum  
2 cups fresh pineapple juice  
2 cups fresh orange juice  
Pinch freshly grated nutmeg, optional  
Orange slices, for garnish  
Pineapple slices, for garnish

Mix all ingredients together in a pitcher or punch bowl. Stir with your hand or whole arm. Chill in the refrigerator for at least 1 hour before serving. Garnish with orange or pineapple slices.

Another great recipe stolen from [McClellandfamily.com/recipes](http://McClellandfamily.com/recipes)