

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