

## Eddie's Rum Punch\*



Punches became popular from the 1600's to the 1700's. Originating in India, they typically have 5 ingredients: strong, weak, sweet and spice, and citrus.

This is a great recipe to try with alternative spirits — experiment! A general rule: limes pair well with tequila and rum; whiskey and gin are excellent matches for lemons.

A Punch Rule of Thumb? When making a punch with dark spirits, if it looks like dirty dish water when you're done, get your glass!

### Ingredients

- 1 bunch fresh mint
- 2 cups dark rum (preferably aged)
- 1 cup Orange Curacao
- 1 ½ cups light brown sugar
- 8 whole limes
- 1 whole orange, sliced
- 5-6 dashes bitters (flavor of choice)

### To serve: *Serves 6-8*

- Fill a large punch bowl with ice
- Strip leaves from mint stems, add whole leaves into punch bowl
- Add brown sugar, stir well to dissolve and bruise mint leaves
- Stir in rum and Curacao
- Halve limes and squeeze juice into punch bowl
- Slice orange into rounds and squeeze into bowl; add squeezed slices to bowl
- Shake bitters into punch and stir all well
- Ladle punch and ice in a rocks glass or punch cup
- Garnish with an orange slice and sprig of mint

### For best results:

- Always use fresh squeezed lime juice
- Orange Curacao may be exchanged for other orange-flavor liquors such as Grand Marnier, Cointreau, Triple Sec, etc.

\*Eddie Garcia of Cocktail U of Arizona was kind enough to share this recipe with us. You can learn more at <https://cocktailuaz.com/about-us/>

### *Cheers,*

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*Certified Sommelier, Court of Master Sommeliers*

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