

THE PICTURE-PERFECT RUM PUNCH RECIPE

TO TAKE YOU STRAIGHT TO THE BEACH FROM AUTHOR
TRISH DOLLER'S OWN RECIPE BOOK

Dear Reader,

The most important thing to know about rum punch is that there's almost no wrong way to make it. Each Caribbean island, each restaurant, each person puts their own spin on the recipe—and some are carefully guarded secrets. Inspired by the staff at La Sagesse Hotel, Restaurant, and Beach Bar in Grenada, here is my version of their classic **Grenadian rum punch**:

1. **Fill a tall glass with ice.**
2. **Pour in 1-2 ounces of white rum, depending on how strong you like your drinks.**
3. **Add a quick splash of Rose's grenadine syrup.**
4. **Add 8 shakes of Angostura bitters.**
5. **Top with Welch's Passion Fruit Juice Cocktail.**
6. **Stir well.**
7. **Grate a generous amount of fresh nutmeg on top.**

If you're not a fan of passion fruit juice, you can try a combination of other tropical juices until you find the one that works best for you. The goal is for the mixer to be a little tart to offset the sweetness of the grenadine and the bitterness of the Angostura. Feel free to tweak those amounts as well. The only real DON'T in making rum punch is don't use fruit punch-flavored mixer.

Nutmeg is what makes rum punch special, but you can skip that step if you don't have fresh nutmeg and a grater. If you do—and you're feeling extra fancy—you can even add a tiny bit of freshly grated cinnamon. Once your rum punch is prepared, the final step is to settle into a comfortable chair—hopefully in the sunshine, ideally by the ocean—and read **Float Plan**.

Trish

ON SALE
3/2/2021

