RUM PUNCH

INGREDIENTS:

- Dried Pineapples
- Dried Oranges
- Dried Cherries
- Dried Limes
- Pomegranate Infused Cane Sugars

RECOMMENDED LIQUOR:

Rum

DIRECTIONS:

- **Divide:** Set aside ½ of the sugar cubes for a second pour.
- Submerge: Pour liquor into jar, covering contents. Leave one inch headspace.
- Infuse: Cover, and put into refrigerator for 3-4 days.
- Separate: Strain the infusion from the mixture into a clean jar and refrigerate. Reserve mixture.
- Enjoy!

Double pour by using remaining sugar cubes and the reserved mixture; repeat the process a second time. Makes 8-16 drinks.

1 ½ oz or 1 shot of infused liquor

GARNISH OPTIONS:

Wedge of Pineapple Maraschino Cherries Orange Slice Lime Slice Umbrella

TO SERVE:

2 oz orange juice 2 oz pineapple juice Splash of lime juice Opt: Splash of pomegranate or grenadine Ice Shake these together until blended then, pour into a tall glass over ice

Add 4oz of club soda or lemon lime soda