

Rum Punch Cocktail

Classic Caribbean rum punch recipe with dark and light rum, tropical fruit juices, and grenadine. Perfect party cocktail in just 10 minutes!

10 min

PREP

10 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ingredients

- 2 cup orange juice
- 1 cup lime juice

Instructions

- 1 Prepare the base**

Pour 2 cups orange juice, 1 cup pineapple juice, and $\frac{1}{2}$ cup freshly squeezed lime juice into a large pitcher. Stir with a long spoon until completely combined.
- 2** Add $\frac{1}{2}$ cup light rum, $\frac{1}{2}$ cup dark rum, and $\frac{1}{4}$ cup coconut rum to the pitcher. Stir gently for 30 seconds until all spirits are evenly distributed.
- 3** Pour in $\frac{1}{4}$ cup simple syrup, then taste with a clean spoon. Add remaining simple syrup gradually until desired sweetness is reached.
- 4** Hold a bar spoon upside down near the surface of the punch and slowly pour 2 tablespoons grenadine over the back of the spoon to create a layered red color effect.
- 5 Chill and serve**

Cover pitcher and refrigerate for at least 30 minutes until thoroughly chilled, or add 2 cups ice directly to pitcher for immediate serving.
- 6** Fill 8 glasses with ice cubes and pour punch over ice, filling each glass $\frac{3}{4}$ full to leave room for garnishes.
- 7** Garnish each glass with 1 orange slice, 1 pineapple wedge, and 1-2 maraschino cherries. Serve immediately with straws.

Tips

Use freshly squeezed lime juice whenever possible - bottled lime juice lacks the bright, vibrant acidity that makes rum punch sing with tropical flavor.

Chill all your ingredients beforehand, including the rum and fruit juices, to minimize dilution when you add ice and ensure the cocktail stays cold longer.

Layer the grenadine by pouring it slowly over the back of a bar spoon for those Instagram-worthy color gradients that make rum punch visually stunning.

Taste and adjust the simple syrup gradually - different brands of fruit juices vary in sweetness, and you can always add more but can't take it away.

Muddle fresh fruit directly in the pitcher for extra flavor and visual appeal - pineapple chunks and orange slices work particularly well.

For large batches, freeze some of the fruit juices in ice cube trays to create flavorful ice that won't water down your punch as it melts.

Garnish generously with fresh fruit, mint sprigs, and colorful cocktail accessories to create that authentic Caribbean party atmosphere your guests will love.