

RUM CAMPARI PUNCH

Prepared by: Lauren O'Dell Patton, March 2019
Source: Smittenkitchen.com

Punch

1 1/4 cups sugar
1 1/4 cups cold water
1 1/4 cups lime juice
3 3/4 cups pineapple juice
1 3/4 cups Campari (or less, to taste)
1 750 ml (about 3 1/4 cups) bottle dark rum
1 750 ml (about 3 1/4 cups) bottle sparkling wine

Garnish

1 giant ice cube
1 orange, sliced thin
1 lime, sliced thin
or thick peels of zest from 1 lime and 1 orange

Heat the sugar with 1/4 cup cold water until it comes to a boil and sugar dissolves. Pour in remaining cold water; let cool before using. This is your simple syrup.

Mix cooled simple syrup with lime juice, pineapple juice, Campari and rum in a chilled bowl, or chill in the fridge until ready to serve.

To serve: Add sparkling wine, a large ice cube and citrus garnishes. Serve with a ladle into small cups.

Lauren's Notes: "This was a delicious bitter alternative to the other sweeter rum punches. I'll definitely make this again!"

