

Entertaining Ideas

Punch Up Your Next Party

(NAPSA)—The punch bowl is coming into its own nowadays. From chic soirees to casual gatherings, the latest take on the holiday fixture is increasingly popular.

For the host it's a great idea, because you just mix up a batch and let guests serve themselves. That means you can mingle more. You don't have to spend the whole night standing behind the bar.

For the guests, it's a delicious and refreshing drink that can be as exotic as any holiday cocktail and lets them socialize more with their hosts.

Here's a trio of contemporary punch recipes that you may care to serve at your next get-together:

BACARDI® Jingle Juice

- 1 750-mL bottle BACARDI® Superior Rum
- ½ 750-mL bottle BACARDI® Gold Rum
- ¾ gallon cranberry juice
- ¼ gallon orange juice
- 2 tablespoons of grenadine

Combine ingredients in a large punch bowl and serve in glasses filled with ice. Garnish with maraschino cherries. Serves 25.

BACARDI® Party Punch

- 1 750-mL bottle BACARDI® Gold Rum
 - 1 L cranberry juice
 - 2 L ginger ale, chilled
 - 8 oz. orange juice
 - 1 oz. lime juice
 - 1½ oz. lemon juice
 - Extra citrus fruit for garnish
- Ice**



Punch Makes A Comeback: A bowl of punch means many things to different people nowadays, but ultimately it says “party” to an increasing number of hosts and guests.

In large container, combine rum and fruit juices. Chill. Just before serving, pour into large punch bowl. Add ice and gently stir in chilled ginger ale. Garnish by floating orange, lemon and lime slices on top. Makes 16 cups.

BACARDI® Coquito

- ½ bottle BACARDI® Superior Rum (750 mL)
- 1 can of evaporated milk
- 1 can of condensed milk
- 2 cans of coconut crème
- 2 tsp. of cinnamon
- 3 tsp. of coconut flakes (optional)

Add BACARDI® Superior Rum, evaporated milk, condensed milk and then coconut crème. Stir with a spoon or blender (optional). Garnish with cinnamon and coconut flakes.

For additional rum recipes, go to www.bacardi.com.