



Sorrel Hibiscus Rum Punch

SERVING

2

A lively mix of bright citrus and rich rum flavours with a smooth, fruity finish that is bold, vibrant and perfect for real Caribbean vibes.

INGREDIENTS

- 2 Sachets JMP Sorrel Hibiscus Beverage powder
- 2 Cups hot (not boiling) water
- 4 Cups room temperature water
- 2 Cups granulated or brown cane sugar
- ¼ Cup sliced fresh ginger (optional)
- 16 Whole pimento (allspice)
- Cloves (optional)
- 3 Whole star anise
- 2 Tablespoons lime juice
- 4 Cups sparkling water
- 2 ½ Cups white rum (or dark rum)

INSTRUCTIONS

1. Empty sachets into a cup, pour in hot water, stir until completely dissolved, then chill.
2. Combine room temperature water, sugar, ginger, allspice and star anise in a sauce pan and bring to a boil.
3. Remove from heat.
4. Let steep for 20 minutes, then strain and cool.
5. Combine with JMP Sorrel Hibiscus mixture.
6. Stir in the lemon juice and rum then refrigerate.
7. When ready to serve, combine the chilled mixture with sparkling water.

Enjoy and drink responsibly!



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