



FROM OUR MARLIN BAR: COCKTAILS WITH TOMMY BAHAMA BOOK

## Huladays Punch

MAKES 8-10 DRINKS

### **Full Serving**

Cranberries and mint sprigs for decorative ice  
2 cups aged rum, such as Mount Gay® Black Barrel  
1 1/4 cups Cranberry-Ginger Syrup (see below)  
3/4 cup fresh lemon juice  
1 1/4 cup prosecco

### **Single Serving**

1 1/2 oz. aged rum, such as Mount Gay® Black Barrel  
1 oz. Cranberry-Ginger Syrup (see below)  
1/2 oz. fresh lemon juice  
1 oz. prosecco  
1 cranberry and 1 mint sprig for garnish

### **Cranberry-Ginger Syrup** (makes about 2 cups)

10 oz. cranberries  
1 1/4 cups water  
1 cup sugar  
5 one-inch pieces ginger, peeled

## INSTRUCTIONS

- 1) **To Make the Cranberry-Ginger Syrup:** In a medium saucepan, combine all the ingredients and cook for 5–8 minutes over medium heat until the cranberries break down a bit. Remove and discard all but 1 piece of ginger. Pour into a blender and purée; do not strain. Store in a squeeze bottle.
- 2) **For Decorative Ice:** One day before serving, lay fresh cranberries and mint sprigs in the bottom of a Bundt cake pan or tube pan. Pour about 1/2 in. water into the pan. Freeze until set, about 2 hours. Fill the mold with cold water, completely submerging the frozen layer. Return to the freezer and freeze until solid, about 4 hours or overnight.
- 3) **For a Full Serving:** In a punch bowl, combine the rum, syrup, and juice. Unmold the decorative ice by dipping the bottom of the mold in hot water and add the ice to the punch bowl. Add the Prosecco when your guests arrive. Ladle into punch cups or rocks glasses.
- 4) **For a Single Serving:** In a cocktail shaker, combine the rum, syrup, lemon juice, and ice. Shake. Add the Prosecco, then gently strain into a coupe glass. Use a toothpick to poke a hole in the cranberry, then push the mint sprig into the berry to resemble a piece of holly. Float on top of the drink to garnish.