

# 3 EASY PARTY PUNCH RECIPES

*with*

# Cheeky

Serving up a large batch of Punch has long been one of the easiest ways to get a cocktail into the hands of everyone at the party. We've come up with 3 easy and impressive Punch recipes for your next shindig, no matter the size



# JAMAICAN RUM PUNCH

*with Ginger and Lemon (serves 5-6)*

## Ingredients

8oz Jamaican Rum\* (or really, your Rum of choice)

4oz Cheeky Lemon Juice

4oz Cheeky Ginger Syrup

**Suggested garnish: crisp apple slices and fresh rosemary**

1. Pour in 8 ounces of Rum to your punch bowl
2. Add a bottle each of Cheeky Ginger Syrup & Cheeky Lemon Juice to the bowl
3. Add plenty of ice and serve in an assortment of mugs, cups, and glassware. Garnish generously with apple slices and rosemary.

*\*As with all Cheeky Recipes, the measurements are adaptable. Halve or double for different sized groups. Prefer dryer mixes? Simply add less Ginger Syrup.*



**We loved the pungent and aromatic quality of Plantation Xamaca Rum for this recipe & recommend an aged rum to give your Punch some rich complexity.**

**You could also top this punch with cold black tea, seltzer, or dry sparkling cider to taste!**

# GIN & HONEY PUNCH

*with Lemon, Anise & Pear (serves 5-6)*

This refreshing and bright Punch has surprisingly complex layers & the London Dry style gin will highlight a more forward juniper/piney profile befitting this drink. Encourage your party peeps to enjoy the bits of boozy pear but make sure to advise them to steer clear of eating the anise! 😊



## Ingredients

8oz London Dry Gin

4oz Cheeky Lemon Juice

4oz Cheeky Honey Syrup

Suggested Garnish: Star Anise and Pear

1. Add 1 bottle each of Cheeky Lemon Juice and Cheeky Honey Syrup to 8oz of any dry Gin
2. Toss in some star anise and 1/4 inch sized pieces of chopped pear.
3. If you've got the time, allow all of this to steep, like a sangria, anywhere from a few hours to a whole day.
4. When ready to serve top with a few glugs of seltzer water to bring the flavors to life & as always add plenty of ice!

# BOURBON & CRANBERRY PUNCH

*with Lemon & Cinnamon (serves 5-6)*

## Ingredients

8oz Bourbon

4oz Cheeky Lemon Juice

4oz Cheeky Cranberry Syrup

Suggested Garnish: Cinnamon Sticks & Lemon Wheels

1. Add a full bottle each of Cheeky Cranberry Syrup and Cheeky Lemon Juice to 8oz of Bourbon.
2. Like with the Gin Punch above, steeping the cinnamon sticks in the Bourbon can add a nice touch of spice here but it's not entirely necessary.
3. After blending the ingredients, fill with ice and top with cold tea or a touch of sparkling water.



## Cheeky tip: 🌟😊

if you're serving a big crowd in a large Punch bowl try making an extra big block of ice by freezing a tupperware bowl of water a day ahead, this will melt & dilute your Punch more slowly while keeping it plenty chilled.

For more info, how-to videos and to shop  
for your next party, visit:  
[www.cheekycocktails.co](http://www.cheekycocktails.co)

