

Dark Thyme Punch

Prep: 5 minutes plus chilling

Cook: 12 minutes • Serves: 10

- ¼ cup plus 2 tablespoons granulated sugar
- ¼ cup plus 2 tablespoons water
- 4 sprigs fresh thyme
- 6 cups ice
- 32 ounces (4 cups) pineapple juice, chilled
- 12 ounces (1½ cups) dark rum
- 8 ounces (1 cup) fresh lime juice, chilled
- 4 ounces (½ cup) blackberry liqueur or brandy
- 4 ounces (½ cup) coconut rum

1. In small saucepan, stir sugar and water; heat to a boil over medium-high heat. Reduce heat to low and simmer 3 minutes or until clear; do not stir. Add thyme sprigs, cover and steep 5 minutes. Remove and discard thyme sprigs; refrigerate 15 minutes. You should have about 6 tablespoons thyme simple syrup.

2. In punch bowl, stir ice, pineapple juice, rum, lime juice, blackberry liqueur, coconut rum and thyme simple syrup. Makes about 8 cups.

Helpful *tips*:

> Avoid diluting punch by creating an infused ice ring that will enhance flavors and presentation of your holiday refreshment. To create the ice ring, line a gelatin mold with the garnish of your choice such as citrus slices, pomegranate arils, fresh cranberries or fresh herbs, then fill with water. A holiday-shaped mold is also a great way to add a festive touch to the ice ring. Freeze until solid, then add another layer of water and freeze for several hours or overnight. Run warm water over bottom of mold to release the ice ring from the mold.