

Planters' Punch Cocktail

This tropical cocktail is refreshing like the ocean breeze. The mixture of rum and fruit juices will transport you to an sandy beach.

Recipe by [Emma Stevens](#) | Created on **Nov 11, 2021**

Ingredients

- 1 sprig fresh mint
- 1 teaspoon white sugar
- ½ cup ice
- 2 fluid ounces orange juice
- 1 fluid ounce lime juice
- ¼ fluid ounce lemon juice
- 1 teaspoon pineapple juice
- 2 fluid ounces light rum
- 1 fluid ounce Jamaican rum
- 2 dashes triple sec
- 1 dash grenadine
- 1 orange slice
- 1 lemon slice
- 1 pineapple slice
- 1 maraschino cherry

Directions

- Lightly moisten the mint sprig and sprinkle with sugar. Set aside.
- Fill a Collins glass with ice. Pour in orange juice, lime juice, lemon juice, and pineapple juice. Stir until the glass is frosted. Add light rum and Jamaican rum; stir until combined. Top with triple sec and grenadine. Garnish with slices of orange, lemon, pineapple, maraschino cherry, and the sugar-dipped spring of mint. Serve with a straw.

Nutrition Facts

Serving: **1 cocktail** | Calories: **291.8 kcal** | Carbohydrates: **25.2 g** | Protein: **1.2 g** | Sodium: **3.5 mg** | Fiber: **1.7 g** | Sugar: **16.1 g**

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