

THE WAY THE COOKIE CRUMBLES



Tonga Punch (rewritten from Stephen Siegelman and Maren Caruso's *Trader Vic's Tiki Party*)

Makes 1 drink

I recommend Shellback, Flor de Caña, or Appleton white rums.

Technically, triple sec and orange curaçao are different and not interchangeable (Grand Marnier is curaçao; Cointreau is triple sec), but using triple sec instead of curaçao won't ruin this drink. We use Clement Creole Shrub, which is neither triple sec nor curaçao.

Look for grenadine with pomegranate in the ingredient list; otherwise you're just buying a combination of high fructose corn syrup, citric acid, and food coloring.

2 ounces silver rum
1½ ounces orange juice
¾ ounce lemon juice
½ ounce orange curacao
¼ ounce lime juice
¼ ounce grenadine
1 cup ice

Combine the liquids in a blender. Add the ice and pulse until the largest pieces of ice are approximately ½-inch. Pour unstrained into a glass and enjoy.