

Mermaid Rum Punch Recipe - Tropical, Glittery, and Dangerously Good

Mermaid Pineapple RumDum Punch ??



PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

BINDER
Ready

INGREDIENTS

2 cups pineapple juice ?
1 cup pineapple rum
1 cup vanilla rum
‰ cup blue curaçao (more if you want it ultra-blue)
1 cup coconut water or lemon-lime soda (for hydration with sass)
Optional: splash of lime juice or coconut cream for flavor depth
Crushed ice ?
Garnishes:
Pineapple chunks ?
Maraschino cherries ?
Edible glitter ?
Mini umbrellas, plastic mermaids, or gummy sharks (optional but fun)

DIRECTIONS

1. **Mix the Magic::** In a large pitcher or punch bowl, stir together:
2. Pineapple juice
3. Pineapple rum
4. Vanilla rum
5. Blue curaçao
6. Coconut water or soda
7. **If you want to layer in flavor or a dreamy swirl,** add a splash of lime juice or coconut cream.
8. **Chill It Down::** Add crushed ice generously. The punch should be ice-cold and slightly slushy - think beach bar vibes on a heatwave day.
9. **Garnish Like a Sea Queen::** Drop in pineapple chunks and cherries. Sprinkle edible glitter on top if you're feeling whimsical. The goal: aquatic glam.
10. **Serve with Sass::** Ladle into tall glasses. Garnish with fruit, a neon straw, or a cocktail umbrella. Bonus points for a floating mermaid figurine or gummy sharks on the rim.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/mermaid-rum-punch-recipe-tropical-glittery-and-dangerously-good/>