

Easy Tiki Torch Cocktail: Your New Favorite Tropical Rum Party Drink

Tiki Torch Cocktail: A Fiery Tropical Escape!



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INGREDIENTS

? Swaps and Notes:

Rum: You can use a mix of any two rums you love, but keeping one dark and one spiced gives the best complexity. White rum can make it too light; stick to the dark side here.

Juice: Feel free to substitute the orange juice with passion fruit juice for an extra tangy twist.

Grenadine: If you don't have grenadine, you can use a splash of cherry syrup or even a few drops of cranberry juice just for the color, though the flavor will be slightly different.

Bitters: Angostura bitters are the standard. They act like salt in a recipe, balancing the sweetness and brightening all the flavors. Don't skip them unless you must.

? How to Make It: Step-by-Step:

Gather Your Tools: Ensure you have a cocktail shaker, a strainer, and your chosen serving glass (a highball or hurricane glass works perfectly).

Chill the Shaker: Fill your shaker halfway with ice.

Add the Liquids: Pour in the dark rum, spiced rum, orange juice, pineapple juice, and grenadine. Add a dash (about 3-4 drops) of bitters.

Shake Vigorously: Secure the lid and shake the mixture for about 15-20 seconds. This is crucial-it chills the drink down quickly and incorporates air, which helps smooth out the strong flavors.

Strain and Serve: Fill your serving glass with fresh ice. Strain the cocktail mixture over the ice.

Garnish: Finish your Tiki Torch Cocktail with a fresh orange slice and a bright red cherry. A mini umbrella or a fancy straw is also highly encouraged.

? **Tips for Success:**

The Ice Rule: Always use fresh ice for serving! The ice you shook the drink with is now partially melted and watery. Using fresh ice ensures your finished drink stays strong and cold, not diluted.

Fresh Juice is King: This rule applies to all cocktails, but especially those with few ingredients. Freshly squeezed orange and pineapple juice (or quality refrigerated, non-concentrate juice) makes a huge difference in the final taste.

Pre-Batching for a Crowd: To save time when entertaining, you can mix all the liquid ingredients (excluding the ice) in a pitcher ahead of time. When a guest arrives, just pour a serving into a shaker with ice, shake, and strain.

? **Serving Suggestions and Pairings:**

Savory & Spicy: Pair this with something that has a kick. Think spicy shrimp skewers or even some BBQ pulled pork sliders. The sweetness of the drink is a perfect contrast to the heat.

Appetizers: This cocktail is fantastic with finger foods like my favorite party starter, Baked Brie with preserves. The creamy, rich cheese and sweet fruit jam are a delightful match for the bold rum.

Dessert: For a sweet finish, the Tiki Torch plays beautifully with chocolate. Try serving it alongside flourless chocolate cake or rich brownies.

? **Nutritional Information (Per Serving):**

? **Storage and Leftover Tips:**

Leftovers: There won't be any. Seriously.

Pre-mixed Base: If you batch the non-alcoholic and rum ingredients for a party, store the mixture tightly covered in the refrigerator for up to 3 days. When ready to serve, shake individual portions with ice as directed. Do not add ice to the pitcher.

? **More Recipes You Will Love:**

For a sweet treat: These pecan pie bars are great for any time of year.

If you're craving comfort food: This cajun chicken sausage gumbo is the ultimate cozy bowl.

For a simple dessert hack: Check out these tiny, perfect chocolate chip cookie bites.

? **Final Thoughts:**

DIRECTIONS

1. This cocktail comes together in just minutes-faster than mixing up a batch of these easy pumpkin spice muffins.
2. **Gather : Your Tools:** Ensure you have a cocktail shaker, a strainer, and your chosen serving glass (a highball or hurricane glass works perfectly).
3. **Chill the : Shaker:** Fill your shaker halfway with ice.
4. **Add the : Liquids:** Pour in the dark rum, spiced rum, orange juice, pineapple juice, and grenadine. Add a dash (about 3-4 drops) of bitters.
5. **Shake : Vigorously:** Secure the lid and shake the mixture for about 15-20 seconds. This is crucial-it chills the drink down quickly and incorporates air, which helps smooth out the strong flavors.
6. **Strain and : Serve:** Fill your serving glass with fresh ice. Strain the cocktail mixture over the ice.
7. **Garnish:** Finish your Tiki Torch Cocktail with a fresh orange slice and a bright red cherry. A mini umbrella or a fancy straw is also highly encouraged.
8. ? **Tips for Success:** **The Ice Rule:** Always use fresh ice for serving! The ice you shook the drink with is now partially melted and watery. Using fresh ice ensures your finished drink stays strong and cold, not diluted.
9. **Fresh : Juice is King:** This rule applies to all cocktails, but especially those with few ingredients. Freshly squeezed orange and pineapple juice (or quality refrigerated, non-concentrate juice) makes a huge difference in the final taste.
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(excluding the ice) in a pitcher ahead of time. When a guest arrives, just pour a serving into a shaker with ice, shake, and strain.

11. ? Serving Suggestions and Pairings: The intense tropical and spiced flavors of the Tiki Torch Cocktail pair wonderfully with foods that have a complementary savory or sweet-and-spicy profile.
12. Savory & : Spicy: Pair this with something that has a kick. Think spicy shrimp skewers or even some BBQ pulled pork sliders. The sweetness of the drink is a perfect contrast to the heat.
13. Appetizers: This cocktail is fantastic with finger foods like my favorite party starter, Baked Brie with preserves. The creamy, rich cheese and sweet fruit jam are a delightful match for the bold rum.
14. Dessert: For a sweet finish, the Tiki Torch plays beautifully with chocolate. Try serving it alongside flourless chocolate cake or rich brownies.
15. ? Nutritional Information (Per Serving):
Disclaimer: This is an approximation based on standard ingredient values and will vary based on brands and exact measurements.
16. Export to : Sheets
17. ? Storage and Leftover Tips: This cocktail is meant to be enjoyed immediately! Because it's shaken with ice and is high in juice content, it will rapidly dilute if left sitting out.
18. Leftovers: There won't be any. Seriously.
19. Pre-mixed : Base: If you batch the non-alcoholic and rum ingredients for a party, store the mixture tightly covered in the refrigerator for up to 3 days. When ready to serve, shake individual portions with ice as directed. Do not add ice to the pitcher.
20. ? More Recipes You Will Love: If you enjoyed the easy, flavorful escape of this tropical cocktail, you'll definitely want to try some of these other Chef Maniac favorites:
21. For a sweet treat: These pecan pie bars are great for any time of year.
22. If you're craving comfort food: This cajun chicken sausage gumbo is the ultimate cozy bowl.
23. For a simple dessert hack: Check out these tiny, perfect chocolate chip cookie bites.
24. ? Final Thoughts: The Tiki Torch Cocktail is more than just a drink; it's an instant vacation in a glass. It's vibrant, beautifully balanced, and incredibly satisfying. Whether you're entertaining a backyard full of guests or just enjoying a quiet evening, this recipe delivers maximum flavor with minimal effort.

SWAPS & NOTES

of vanilla, cinnamon, and nutmeg that make the whole drink feel cozy and exotic at the same time.

The bright pineapple and orange juices cut through the richness of the rum, making it incredibly refreshing.

Plus, the color is fantastic—a deep, sunset orange that looks amazing in any glass.

Trust me, once you make this, it will be in your regular rotation, right alongside my no-fuss, crowd-feeding favorite, this walking taco bar. ? Ingredients This is a simple list for a sophisticated flavor profile.

TIPS FOR SUCCESS

The Ice Rule: Always use fresh ice for serving!

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

Original recipe: <https://chefmaniac.com/easy-tiki-torch-cocktail-your-new-favorite-tropical-rum-party-drink/>