



Crossfire Hurricane

Yields: 25 cocktails

Total time: 10 minutes

For us, one of the classic New Orleans drinks is the mighty hurricane, so named because it can lay devastation to any party if it's mishandled. Popularized in the French Quarter at the iconic Pat O'Briens, our version uses two rums and passion fruit juice to make a drink that tastes too good for how dangerous it can be. Just sweet enough, and a blush color that makes us blush a little bit, too. Easy to make, and easy to drink, this cocktail will make it easy to put yourself back in the Big Easy no matter where you're sippin'. Have a drink and step up to the ball.

Ingredients for Batching

- .75 liters of dark rum
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- 12.5 oz of no-pulp orange juice
- 12.5 oz of lime juice
- 24 oz of passion fruit juice
- 5-6 oz of simple syrup (directions on how to make below)
- 5-6 oz of grenadine
- Orange slices to garnish
- Maraschino cherries to garnish
- Ice

Ingredients for Simple Syrup

- 1 C water
- 1 C white sugar

Directions for Simple Syrup

- Mix water and sugar over medium heat in a saucepan until sugar is dissolved
- Let cool

Directions

- If you have a large enough container with a lid, add all ingredients except the garnishes and shake vigorously until evenly mixed...
- If you don't have a large container with a lid, use a tub and stir for a few minutes until it is evenly mixed
- Pour over ice
- Garnish with an orange wheel and drop a cherry in there
- Brace for the hurricane!

