

Caribbean Milk Punch

*Brennan's - New Orleans, LA
Food Network Magazine - January/February 2021*

Vanilla Syrup

1 cup sugar

*1 vanilla bean, split
lengthwise*

1 cup water

COCKTAIL

1 ounce gold rum

1/2 ounce bourbon

1 ounce heavy cream

*freshly grated nutmeg (for
sprinkling)*

Make the vanilla syrup: In a saucepan, combine the water, sugar and vanilla bean. Bring to a simmer over low heat, stirring until the sugar dissolves. Remove from the heat and let cool. Remove the vanilla bean.

Make the cocktail: In a cocktail shaker with ice, combine one ounce of the vanilla syrup, the rum, bourbon and heavy cream. Shake until frothy.

Strain the drink into a coupe glass. Sprinkle with nutmeg.

Per Serving (excluding unknown items): 907 Calories; 10g Fat (10.5% calories from fat); 1g Protein; 201g Carbohydrate; 0g Dietary Fiber; 39mg Cholesterol; 20mg Sodium. Exchanges: 0 Non-Fat Milk; 2 Fat; 13 1/2 Other Carbohydrates.