



Sugar Apple

Posts From The Caribbean

Ti' Punch

Cane syrup can be hard to find outside the Caribbean or the Southern U.S. If you're in the U.K., you may find Lyle's Golden Syrup which is a British cane syrup. If you can't find cane syrup, try making a simple syrup with two parts unrefined sugar (Sugar in the Raw) and one part water. Just heat the sugar in the water until it dissolves. Not exactly the same, but better than no ti'punch.

4 parts rhum agricole
1 part sugar cane syrup
a slice of lime

Squeeze the slice of lime into an old-fashioned glass and add the lime slice, the rhum agricole and the cane syrup to the glass. Stir and enjoy. You can add an ice cube or two if you want, but it's not strictly traditional.

<http://www.abigailblake.com/sugarapple>

from the article *Rhum Agricole* posted on November 12, 2009