Bumbu Punch Batch

Shelf Life:

4 Days

Equipment

Checklist:

- □ 3 Gallon Container for mixing
- □ 64 vz Measuring Cup
- □ 12 vz Measuring Cup
- □ Whisk
- □ Quart / Gallon Containers (depending on batch size)

1. Measure all ingredients into a 3 gallon container.

	Small Batch	ltem	Large Batch
Batch Yield	47 vz		141 vz
Ingredients	14 vz	Pineapple Juice	42 vz
	14 vz	Orange Juice - Natalie's	42 vz
	7 vz	<u>Lime Sour</u>	21 vz
	7 vz	<u>Lemon Sour</u>	21 vz
	4 vz	<u>Tiki Syrup</u>	12 vz
	1 vz	Grenadine	3 vz
Storage Container	Quart (2)		Gal (1) & QT (1)

- 2. Mix thoroughly with a whisk until all ingredients are evenly incorporated.
- 3. Immediately after whisking, store into specified storage containers.
- 4. Label and date product.
- 5. Add 2nd labels on tops of container lids and write "Must be Shaken Prior to Use."



