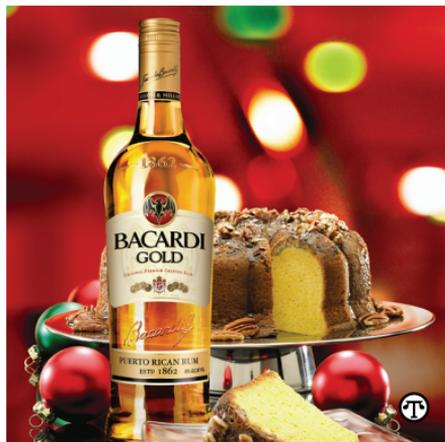


# ENTERTAINING IDEAS

## Planning A Bash Without Breaking The Bank

(NAPSA)—Throwing a great holiday get-together doesn't have to break the bank. Instead, something as simple as creating your own dishes can save you some money. Plus, with the right recipes, you can serve up some party foods and cocktails worth celebrating.

For instance, this ever-popular BACARDI® rum and nut cake has a sweet glaze that is perfect for the season.



### Rum and Nut Cake With Glaze

#### Cake:

- ½ cup BACARDI® Gold Rum
- 1 cup chopped pecans or walnuts
- 1 18½-oz. package yellow cake mix
- 1 3½-oz. package vanilla instant pudding mix
- 4 eggs
- ½ cup vegetable oil
- ½ cup cold water

#### Glaze:

- ½ cup BACARDI® Gold Rum
- ½ stick butter
- 1 cup sugar
- ¼ cup water

Preheat oven to 325° F. Grease and flour a 12-cup Bundt pan or 10-cup tube pan. Sprinkle nuts over bottom of pan.

In a large mixing bowl, combine cake mix, pudding mix, eggs, BACARDI® Gold Rum, oil and water. Using an electric mixer, beat at low speed until moistened. Beat at high speed 2 minutes. Pour batter over nuts. Bake 1 hour or until a skewer inserted into the cake comes out clean. Cool 15 minutes, then invert onto serving plate.

Melt butter in saucepan. Then, stir in sugar, water and

This ever-popular rum cake can be a simple and affordable way to spice up a party.

**BACARDI® Gold Rum.** Boil 5 minutes, stirring constantly. Remove from heat. Prick top of the cake with a fork. Spoon and brush glaze evenly over the top and sides. Allow cake to absorb glaze. Repeat until all glaze is absorbed.

### BACARDI® Party Punch

*Makes 16 cups*

750-mL bottle BACARDI® Gold Rum

- 1 L cranberry juice
  - 2 L ginger ale, chilled
  - 8 oz. orange juice
  - 1 oz. lime juice
  - 1½ oz. lemon juice
- Extra citrus fruit for garnish  
Ice

In large container, combine BACARDI® Gold Rum and fruit juices. Chill. Just before serving, pour into large punch bowl. Add ice and gently stir in chilled ginger ale. Garnish by floating orange, lemon and lime slices on top.

For more recipes and tips, visit [www.bacardi.com](http://www.bacardi.com).