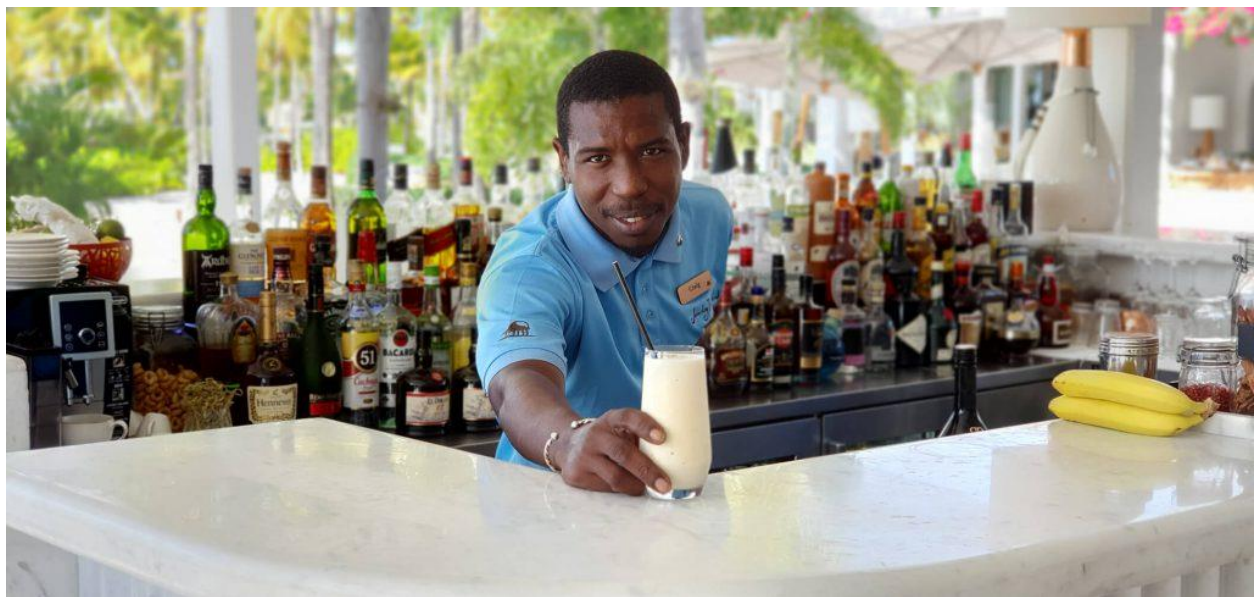


# Signature Cocktail from Jumby Bay Island: The Jumbee Jamboree

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A cool hello from the Caribbean! As summer approaches its peak in the Northern hemisphere, we bring you the recipe for a deliciously smooth cocktail from Jumby Bay Island's beachside Bar & Lounge in Antigua.

Baileys Irish Cream is lifted by the island flavours of banana and cream of coconut. Serve this delightful tippie to your lucky house guests this summer or mix it up for yourself and sip it poolside under a parasol.



Here's how it's made...

## Ingredients

1 ½ large bananas  
1 ½ cups of ice  
½ cup of cream of coconut  
2oz Baileys Irish Cream

## Method

Simply combine all ingredients in a blender until smooth. Pour into two glasses and enjoy through a straw! Dreaming of the crystal-clear waters and swaying palm trees of sun-soaked Antigua? The team at Jumby Bay Island look forward to welcoming you back to stay in November. Until then, why not explore a villacation at another Oetker Collection jewel of the Caribbean, [Eden Rock Villa Rental](#).