



Coquito

Recipe By MICHAEL McMURTRY

SERVES: 8

INGREDIENTS:

- | | |
|--|---|
| <input type="checkbox"/> 12 oz. can unsweetened full-fat coconut milk | <input type="checkbox"/> ¼ tsp. cinnamon |
| <input type="checkbox"/> 14 oz. can sweetened condensed coconut milk* | <input type="checkbox"/> ⅛ tsp. nutmeg |
| <input type="checkbox"/> 2 cups cream of coconut (the kind you use for piña coladas) | <input type="checkbox"/> 1 tsp. real vanilla |
| | <input type="checkbox"/> 12 oz. Puerto Rican white rum |
| | <input type="checkbox"/> coconut whipped cream, <i>garnish</i> |
| | <input type="checkbox"/> cinnamon sticks and nutmeg, <i>garnish</i> |

DIRECTIONS:

- ☐ 1. Combine all the milks, spices, and rum into a blender. Blend on a very low speed to blend and break up any solid pieces of coconut milk. Refrigerate until well chilled.

Coquito (Little Coconut) is a part of a Puerto Rican Holiday Celebration. It's great over ice, with coffee or tea, and even with hot chocolate. It also makes a great gift and will last for up to 6 months in the refrigerator because there's no eggs

**If you can't find sweetened condensed coconut milk, make your own. Add 2 (14 oz.) cans of full-fat coconut milk and ½ cup of demerara sugar to a saucepan. Bring to boil and then simmer for 45 minutes, stirring often, until it's reduced by half.*

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