

Coquito Recipe
By Ruby Velez

Coquito is a Puerto Rican egg nog that is traditionally served at Christmas, or any winter holidays.

3-4 cinnamon sticks
1/2 c water
6 -8 yolks
3 cans evaporated milk
3 cans condensed milk
3 cans cream of coconut (Coco Lopez is a popular brand)
1-2 tsp of vanilla extract
White rum

Place the cinnamon sticks and water in a small pot and simmer on low until the water turns yellow and the smell of cinnamon permeates your home. While that is happening, beat 6 of the egg yolks and set aside. Reserve two yolks in case the mixture doesn't coat the spoon later on.

In a large, heavy bottomed pot, add the flavored water, the canned milks, and eggs. Simmer at very low heat, stirring constantly (or it'll burn) for 15 min. If it doesn't coat a spoon, add the additional two yolks. Add coco lopez, vanilla and simmer another 15 mins, still stirring constantly. Add rum, starting with 3 cups, tasting, and adjusting as needed. The rum should not overwhelm the other flavors. Remove from heat after adding rum and allow to cool. Taste, add more rum if you like, and then refrigerate for at least 24 hours. It keeps quite well in the fridge when it's stored in sealed bottles.

Serve in small glasses--it's potent!