



This recipe brought to you by:

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RE/MAX TREND

Coquito – Puerto Rican Style Eggnog

Very yummy creamy tropical coconut eggnog made with spices and white rum. Serve chilled and sprinkle with more cinnamon if desired. Feliz Navidad!

Ingredients

- 2 egg yolks, beaten
- 1 (12 fluid ounce) can evaporated milk
- 1 (14 ounce) can cream of coconut
- 1 (14 ounce) can sweetened condensed milk
- 1/2 cup white rum
- 1/2 cup water
- 1/4 teaspoon ground cloves
- 1/2 teaspoon ground cinnamon
- 1 teaspoon vanilla extract

Directions

1. In the top of a double boiler, combine egg yolks and evaporated milk. Stirring constantly, cook over lightly simmering water until mixture reaches a temperature of 160 degrees F (71 degrees C). The mixture should be thick enough to coat the back of a spoon.
2. Transfer mixture to a blender, and add cream of coconut, sweetened condensed milk, rum, water, cloves, cinnamon, and vanilla. Blend for about 30 seconds. Pour into glass bottles and chill overnight.