

Recipe

Coquito Puerto Rican Rum Punch

Ingredients

1 15 oz. can cream of coconut (sweet)

1 15 oz. can unsweetened coconut milk

1 16 oz. can condensed milk

2 15 oz. cans evaporate milk

3 1/2 cups water

8 cinnamon sticks

3 whole star anise (plus 5 more for garnish/ optional)

2 Tbl. whole cloves

1 tsp. whole allspice

2 Tbl. fresh grated ginger root

2 Tbl. vanilla extract

1 tsp. almond extract

1 750-ml. bottle Puerto Rican white rum (other rums can be substituted)

nutmeg for garnish



Directions

- In a large mixing bowl whisk together the condensed milk, evaporated milk coconut milk, cream of coconut and set aside.
- Place the water, 2 star anise (save 3-5 more for garnish), ginger, cloves, allspice, cinnamon sticks and bring to a boil over high heat.
- Once water and spices have come to a boil, remove from heat, and allow to cool to room temperature. (about 20 minutes)
- Strain the liquid into the milk and coconut mixture and whisk until well combined. (discard seeped spices.)
- Whisk the rum, vanilla and almond extracts into the mixture.
- Pour into a 1 gallon pitcher and chill for at least 1 hour, or overnight. (at this point the punch can also be served over ice once cooled to room temperature in individual glasses or a punch bowl.
- Garnish with whole star anise and fresh grated nutmeg.

Chef's Notes

This is a wonderful Puerto Rican Rum Punch traditionally served during the holiday season. It's a great substitute for Eggnog since it satisfies the palate in search of a seasonal creamy punch bowl treat for parties, but is not anywhere near as thick. And, the additional tropical notes are a delightful twist. "Coquito" means "little coconut". (this can serve up to 20 people.)

