

Coquito

(Robin Black's pick for best holiday beverage!)

Yield: 56 oz | Prep Time: 20 minutes

This thick and creamy Coquito recipe is a Puerto Rican tradition that is loaded with coconut, rum and cinnamon for an extra thick and creamy coconut eggnog style drink. This holiday beverage can also be made dairy free by using coconut based products. And, eliminate the rum for an alcohol-free beverage.

- 1 ½ cups dark rum or spiced rum, if you prefer. (Brugal is a nice one)
 - 1 (14 oz) can sweetened condensed milk* (or sweetened, condensed coconut milk)
 - 1 (15 oz) can cream of coconut** (or coconut cream)
 - 1 (15 oz) can coconut milk
 - 1 (15 oz) can evaporated milk (or use second can of coconut milk or coconut cream)
 - 1 teaspoon vanilla extract (pure is best)
 - 1/2 teaspoon ground cinnamon
 - 1/2 teaspoon nutmeg
 - 1 vanilla pod - split open and sliced in half lengthways (one for each bottle)
 - 2 cinnamon sticks
 - 4 tablespoons shredded coconut, optional to rim glasses
1. In a blender, puree all liquid ingredients and powdered spices (not vanilla bean or cinnamon sticks). Pour into bottles with lids and shake well. I like to use the [PC embossed plastic water bottles with lids](#)
 2. Add ½ vanilla pod and 1 cinnamon stick per bottle.
 3. Chill for at least 4 hours (1 week is better) to infuse the flavours and store in airtight container in refrigerator for up a month.
 4. You have to shake vigorously before pouring, since the coconut cream will harden at the top of the bottle.
 5. Serve in glass. Ice optional. Decorative cinnamon stick optional. Rimmed glass with coconut optional.

**While the traditional recipe has milk products in it, you can make it using all coconut-based products if you need it to be dairy free. The biggest challenge will be finding sweetened condensed coconut milk - harder to find at mainstream stores but T & T, Walmart or Food Basics will likely have it, as well as the cream of coconut and/or coconut cream.*

***recipe note: cream of coconut is commonly made by Goya. It is a very thick, sweetened coconut milk with chunks of shredded coconut in it. This is not the same as coconut cream that*

only has coconut listed on the ingredients. But, in a pinch, you can use Coconut Cream as a replacement for cream of coconut.