



Merry
CHRISTMAS
COQUITO RECIPE



INGREDIENTS

- Two egg yolks beaten
- 1 12 oz. can evaporated milk
- 1 14 oz. can cream of coconut
- 1 14 oz. can sweetened condensed milk
- 1/2 cup white rum
- 1/2 cup water
- 1 teaspoon vanilla extract
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves

INSTRUCTIONS

Combine the egg yolks and evaporated milk in the top of a double boiler and bring the water in the double boiler to a simmer. Cook over the simmering water, stirring constantly until the mixture thickens or to 160 (F)degrees.

Pour mixture in a blender, then add the remaining ingredients: cream of coconut, sweetened condensed milk, water, rum, vanilla, cinnamon, cloves. Blend until well combined roughly 30 to 60 seconds.

Pour into sterilized glass bottles. Chill for about 8 hours or overnight before serving. Store in an airtight container. Refrigerate for up to a month.

