

# Xander's COQUITO

MAKES A LOT;  
ROUGHLY TWO 750ML BOTTLES

*Coquito, which many people think of as Puerto Rican coconut eggnog, is a rich, delicious treat served around the holidays. Like Xander, this recipe is loud and packs a punch. Drink responsibly! (Credit goes to my friend Onix Orellano for his recipe!)*



**BLACKMAIL AND BIBINGKA** by Mia P. Manansala

## Directions:

1. Place cinnamon sticks and 3 cups water in a small pot and turn heat to high. Boil for 4 to 5 minutes or until the water is very brown and the cinnamon flavor is infused in the water.
2. In a large bowl, whisk the egg yolks, then mix in the evaporated and condensed milks, cream of coconut, and vanilla.
3. Slowly mix in 2 cups of boiled cinnamon water.
4. Add rum.
5. Add Malibu to taste.
6. Pour into large pitcher(s) or bottles and chill in fridge or freezer before serving.

**Note:** After chilling, coquito makes a solid layer of coconut cream. That layer can be skimmed off and discarded or whisked in before serving.

## Ingredients:

- 2 (12 oz) cans of Evaporated milk
- 2 (14 oz) cans of sweetened condensed milk
- 2 (15 oz) cans of cream of coconut
- 3 egg yolks
- 4 cinnamon sticks
- 1 tablespoon vanilla extract
- 1 750ml bottle Malibu black rum
- 1/2 cup Bacardi rum

**Note:** The original recipe used Bacardi 151, which I learned was discontinued from my copyeditor. Sadness.