

COQUITO

Creamy *coquito* is a very old-fashioned drink we enjoy at Christmastime. Though it has no eggs, you might think of it as a tropical version of eggnog since it has a similarly dense, velvety consistency along with a comforting fragrance. Laced with rich, dark Puerto Rican rum, this drink warms up any holiday party.

SERVES 6 TO 8

- 3 cups fresh coconut milk (page 187)
- 1 (14-ounce) can sweetened condensed milk
- 1 (15-ounce) can cream of coconut
- ½ teaspoon ground cinnamon, plus more for garnish
- ¼ teaspoon freshly ground nutmeg
- 2 cups Puerto Rican dark rum

Combine the coconut milk, sweetened condensed milk, cream of coconut, cinnamon, nutmeg, and rum in a blender and process on high speed until the mixture is foamy, about 2 minutes. Pour the coquito into a clean glass bottle or pitcher and chill in the refrigerator for at least an hour. (It will keep, refrigerated, for at least 3 weeks.) To serve, pour into individual glasses and garnish with more cinnamon.

SANTA GUANABANA

Guanabana, or soursop, is an interesting fruit that has green spiny skin and a creamy, strawberry-banana-flavored flesh (see page 209). Mixed with light rum and a little hit of fresh basil and served in a coupe, it makes an elegant drink (pictured at right).

SERVES 1

- 2 fluid ounces (4 tablespoons) seeded fresh soursop pulp
- ½ fluid ounce (1 tablespoon) simple syrup (page 235)
- 5 medium fresh basil leaves
- 1½ teaspoons fresh lemon juice
- 1½ teaspoons fresh lime juice
- 2 fluid ounces (¼ cup) Puerto Rican light rum
- Dark chocolate dust (finely grated dark chocolate)

In a blender, combine the soursop pulp, simple syrup, basil, and juices, and blend until the mixture is light green and smooth. Pour into a shaker filled halfway with ice, add the rum and shake well. Strain into a classic cut-glass Champagne coupe or a cocktail glass, top with dark chocolate dust, and serve.

