

Ponche

mexican mulled wine



Ingredients

- 7 middle sized guaves (can be replaced by guave juice or guave jelly)
- 5 apples
- 1/2 kg of tejocotes (can be replaced by quince or apples)
- 1 cup of raisins
- 3 peeled sugar cane pieces (not essentially necessary if not available)
- 1 cup of hibiscus flowers
- 1 cup of tamarind marrow
- 1 cinnamon stick
- 3 liters of water
- 1 piloncillo (mexican cane sugar, can be replaced by other cane sugar)

Preparation

Bring the water to boil together with the cinnamon stick. As soon as it's simmering, add the hibiscus flowers, the tamarind marrow, the tejocotes, the apples, the guave and the cane sugar. Leave to simmer until the fruit is soft. At the end add the raisins and serve hot. Optionally a dash of rum can be added.

Buen provecho!

