

EL BURRITO MERCADO, PONCHE NAVIDENO

## PONCHE NAVIDENO

Christmas Punch, served hot

Serves approx 20

This holiday, mexicanize your punch with this unique ponche recipe. It's served hot so it's perfect for the cold winter... brrr mucho frio!

Once you get all your ingredients at El Burrito Mercado, it's super easy to make!

You'll need:

a large stock pot

1.5 gallons of water

1lb of guayabas

1/2 lb raisins

5 pieces of sliced apple

6 two inch pieces of peeled sugar cane

8ounces of peeled fresh tamarind

3 cinnamon sticks

1 pound of sugar

16 ounce total of piloncillo pieces

peeled and sliced orange into three pieces

1 teaspoon of cloves

6 tejocotes

Add all these items to the water and bring to a boil, gently stir and simmer for twenty minutes until all the fruit is soft. This amount serves about twenty twelve ounce servings.

It's a fun eating & drinking punch! Happy holidays!

