



Coquito (Puerto Rican Coconut Eggnog)

Look for the cream of coconut in the alcohol aisle if you can't find it with the other canned ingredients. Good brands are [Coco Lopez](#) or Goya.

In regards to the rum, use your favorite. White, aged, or spiced – they're all good. You can also omit it altogether and replace it with milk or almond milk for a virgin coquito.

When it comes to spices, feel free to add in some ginger, cloves, or star anise, which are often found in other coquito recipes. This recipe takes well to substitutions so feel free to get creative.

Prep time: 5 minutes

Cook time: 35 minutes

Yield: 6 to 10 servings

INGREDIENTS

- 1 14-oz can sweetened condensed milk
- 1 15-oz can cream of coconut (like [Coco Lopez](#) or Goya)
- 1 12-oz can evaporated milk
- 1 13.5-oz can of coconut milk
- 2 teaspoons vanilla, or 1 vanilla bean, split and seeded
- 2 whole cinnamon sticks
- 1/2 teaspoon grated nutmeg
- 1 to 2 cups rum

Grated nutmeg or ground cinnamon for garnish (optional)

METHOD

1 Steep the spices: Place the sweetened condensed milk, cream of coconut, evaporated milk, coconut milk, vanilla, cinnamon sticks, and nutmeg (all the ingredients except the rum) in a large saucepan.

Warm over medium-high heat until just starting to simmer.

Remove from of heat, cover, and let infuse for 30 minutes.

2 Mix in the rum: Remove the cinnamon sticks and the vanilla bean (if using) and pour the mixture into a punch bowl or pitcher. (Note: I rinse and dry the vanilla bean and cinnamon sticks, and save them for future infusions like [rice pudding](#).)

Add 1 cup of rum and taste; add more rum for a stronger punch. I usually stick to around 2 cups as I prefer it strong.

3 Chill in the fridge for at least 2 hours or for up to 3 days.

4 Serve: Serve neat or over ice in small portions. Garnish with grated nutmeg or ground cinnamon as desired.