

Coquito recipe essay



**ASSIGN
BUSTER**

Quito Quito is a very popular drink in Puerco Rice. Translated as “ little coconut”, Quito is an alcoholic/nonalcoholic drink traditionally served in the islands of Puerco Rice. So for individuals who want to avoid drinking alcoholic beverages, serving Quito is very convenient to prepare without using alcohol. The drink resembles American eggnog and is set up using various ingredients.

Ingredients such as egg yolks, coconut cream, evaporated condensed milk, cinnamon and coconut milk, make Quito an incredible drink for guests to enjoy. Many people who make Quito prepare this popular drink in different variations and forms. Whether ginger, vanilla, evaporated milk, or ground nuts are used, almost anyone is capable of making their own personal type of Quito drink. Quito can be served goggles (served with no eggs) as well. For instance, “ Puerco Rican Quito by the Pitcher” is an goggles recipe where only coconut milk, rum and cinnamon serve as main ingredients.

To discuss a little more about the history of how Quito came into existence to Puerco Rican/American culture, the events of how it was develop prove to be unknown. According to an observer by the name of Jane, he hypothesized that after the U. S took control of the island, the drink was afterwards introduced to American culture. Despite unknown records, there were actually health facts found that the drink contains most calories from the milk.

The remaining ingredients add less calories compared to milk of the Quito. Furthermore, depending on how much alcohol an individual does consume, the drink can have a powerful affect to the person actually consuming the

drink. Quito recipe is usually served in either shot glasses or small cups. Sprinkled with a dab of cinnamon/nutmeg, the drink is definitely complete to serve to house guest during Christmas, New Years or even Thanksgiving. Quito drinks may be given as house gifts to the hostess or host of a party.

And for those who have creative side to preparing Quito drinks, the rim of the glass can also be surrounded by nutmeg & cinnamon. Ingredients to Make Puerco Rican Quito * Egg yolks: usually 3 to 6 depending on amount of servings * 1 can of Soya coconut cry©me 1 can of Soya magnolia condensed milk * 1 resalable package of premium milk/cry©me eggnog * Cinnamon sold from Hispanic markets * Optional: White Backyard, Rum Directions: To Serve a Classroom of 25 Step 1: Add six yolks of eggs to the blender.

Be sure to not include the whites from the eggs! Step 2: Add two cans of Soya Coconut cry©me to the blender Step 3: Add one can of Soya Magnolia condensed milk to the blender Step 4: Pour package of premium milk/cry©me eggnog Step 5: Process ingredients for three minutes in a blender; high-speed until frothy. Step 6: Sprinkle pinch of cinnamon