



PONCHE

MATERIALS:

Large pot with lid
Cutting board
Sharp knife
Measuring cups

INGREDIENTS:

- 1 Gallon of Water
- 1/2 cup of dried fruit of your choice (raisins/cranberries)
- 3-4 cinnamon sticks
- 1/2 lb Tejocotes (small yellow fruit that resembles crabapples)
- 1 Piloncillo (1 cup of raw sugar cane)
- Fresh or frozen sugar cane sticks
- 4 cups fruit chopped (guava, apple, pear, orange)
- 1/4 cup of Hibiscus (optional)

Find more recipes online at: www.gcfb.org/recipes_resources

DIRECTIONS:

1. Place water in a large stockpot.
2. Add the piloncillo (or brown sugar) and cinnamon to cook for about 15 minutes. If you are using fresh Tejocotes, add them with the piloncillo and cinnamon, since they take longer to soften.
3. Add the chopped guavas, apples, and dried fruit along with the rest of the ingredients like the sugar cane sticks and hibiscus flowers. If you are using the canned version of the tejocotes, then add them in this step.
4. Simmer for about 15 min. Serve warm in mugs with some of the fruit. Enjoy!

Chef's Notes:

- Use any Seasonal fruit or Frozen fruit.
- Try adding pineapple.
- Drink warm during winter