

# Recipe: Guatemalan ¡Ponche Navideño! (Fruit Punch!)

## INGREDIENTS:

- 6 liters of water

### Chopped Fruit:

- 1 pineapple
- 1 papaya
- 3 red apples
- 2 green apples
- 1 cup raisins
- 1 cup plums

### Spices\*:

- 3 cinnamon sticks
- 4 cloves
- 1 cup of brown sugar or 1 piloncillo (brown cane sugar)

\*suggested amounts, adjust to taste.

## COOKING INSTRUCTIONS:

Fill a large pot with the water. As you heat the water, chop the fruit into small pieces and add to the pot. You can add other type of fruit you like.

When warm, stir in the cinnamon sticks, cloves, and sugar (adjust to taste). Do not let it boil to long, over-boiling will reduce the liquid and will make the fruit chunks go mushy.

Transfer the pot of punch to a festive serving bowl or serve it directly in cups. Serve warm!