



MAYAMAM WEAVERS

## **Ponche – Hot Fruit Punch**

This fruity Christmas punch is served hot with lots of fruit in the cup. In the Christmas Posada tradition, families prepare ponche for the group seeking shelter as Mary and Joseph did the night Jesus was born.

14 servings

1 small pineapple or half of a large one  
1 small coconut, about 2  $\frac{3}{4}$  cups grated meat  
1 small papaya, about 3  $\frac{1}{2}$  cups cubed fruit  
2 apples  
3 quarts water  
1 stick cinnamon  
4 cloves  
 $\frac{1}{4}$  cup raisins  
5 prunes chopped  
Sugar to taste depending on the ripeness of fruit  
Rum (optional add-in)

Remove the top of the pineapple scrub the outside to clean it. Remove the outer peel, reserving it. Chop the pineapple into very small quarter inch pieces, reserving all the juice and place in large pot with the peels. Grate the coconut meat and add to pot. Peel and seed the papaya and apples. Chop into  $\frac{1}{2}$  inch pieces and add to pot. Add water, cinnamon and cloves and bring to a boil. Simmer for 45 minutes. Add raisins and prunes to the pot. Taste and add sugar if you'd like your punch sweeter. Simmer for an additional 15 minutes. Remove the pineapple peel and discard.

Fill cups with hot punch and fruit and pour in a shot of rum if desired. Have spoons handy to eat the fruit.