

# Ponche Navideño

## Ingredients

3 cinnamon sticks	2, 4 inch sugarcane sticks, peeled and cut into small chunks
1 bag of tamarind pods (about 6) with husks removed	3 apples, peeled, cored, and cut into small, bite-sized chunks
½ pound of Tejicotes - left whole	1 cup of dark brown sugar
6 large guavas - peeled and cut into large bite-sized chunks	8 whole cloves
1 orange sliced	

## Directions

1. In a large pot, boil cinnamon sticks, tamarind, cloves, and tejocotes.
2. After it starts to boil, reduce heat and simmer for ten minutes (until tejocotes are soft).
3. Remove tejocotes, peel, and remove hard skins - cut in half and deseed before returning them to the pot.
4. Add the rest of the ingredients. After 30 minutes, remove cinnamon sticks and cloves.
5. Serve in cups, making sure each cup gets fruit chunks.
6. Add brandy or tequila to each cup (optional, one oz per cup).

Note: Ponche Navideño is traditionally drank in Mexico at Christmas/New Years.