

# Ponche Tradicional

## Traditional Punch

6 guavas	½ cup sugar
2 liters of water	½ cup raisins
½ kg tejocotes	½ cup prunes
2 large pieces of sugar cane, peeled and diced	2 apples, diced
½ cup hibiscus flowers	2 cinnamon sticks

Put the hibiscus flowers in a pot with 1 ½ liter of water and bring them to a boil; turn to medium heat and let them boil for 10 more minutes; drain. Put this liquid in a pot and add the cinnamon sticks, sugar cane, raisins, plums and sugar; let them boil over low heat.

Meanwhile, put the tejocotes in a pot with ½ liter of water and bring them to a boil until the skin easily removes from the fruit; remove from the heat and add this liquid to the punch pot. Peel the tejocotes and add them to the punch pot as well.

Add the guavas and apples to the punch pot and keep cooking for ½ hour. Taste the punch and add a little more sugar if necessary; it is important to remember that the punch will become sweeter as you keep on heating it.

Cooking Time: 2 hours  
Makes 6 portions

