

Recipe adapted from the Food Network.



Cola de Mono

2 quarts, plus a 1/4 cup whole milk
1/4 c sugar (or more/less to taste)
5 cloves
2 sticks of cinnamon
1/4 t vanilla bean paste
1/2 of lemon, zested
1/2 of orange, zested
1 T instant coffee
1/2 bottle of brandy (or Chilean pisco if available)

Combine the 2 quarts of milk, sugar, cloves, vanilla, cinnamon, and lemon and orange zest to a large pot. Bring the mixture to a soft boil over medium heat. Dissolve the coffee in a 1/4 cup of warm milk. Add the dissolved coffee mix to the boiling pot. Stir to mix, cover and remove from heat to cool. Once cooled, strain the milk into a pitcher. Gradually add the liquor to the milk, while stirring. Store in the refrigerator. Serve cold.

*Cola de mono is typically prepared a day in advance of serving.