

Flavors of Mexico



BEVERAGES / BEBIDAS

CAFÉ DE OLLA

By Carne Fritas



This is a great early-morning energy booster, as well as a rich soothing beverage at the end of a meal.

Café de olla at its best is boiled in an earthen pot “*olla de barro*” with raw sugar “*piloncillo*” and spices like cinnamon, anise or cloves. Many traditional city restaurants offer the dark, delicious drink served in old-fashioned earthen mugs “*jarritos*” at the end of the meal.

Cafe de olla used to be served at funerals in some small towns throughout Mexico, sometimes it was also served with a “*puiquete*” (pinch) - small amount of alcohol, like rum or tequila, to help resist the cold at night.



Ingredients:

- 6 cups water
- 3 heaping teaspoons medium grind coffee (not instant)
- 1 stick cinnamon
- 4 tablespoons brown sugar or *piloncillo* to taste.

Preparation:

Bring the water to a boil. Add the coffee, cinnamon and raw sugar, continue boiling for 30 seconds.

Stir and strain into hot mugs.

Serves 6



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