



CANELAZO

SERVINGS 4
PREP TIME 5 MIN
COOK TIME 10 MIN

INGREDIENTS

- 3 cups water
- 2/3 cup light brown sugar
- 2/3 cup dark brown sugar
- 1 lime, juiced
- 1 pinch salt
- 1 teaspoon whole cloves
- 4 to 6 cinnamon sticks
- 1/2 cup orange juice
- 4 ounces aguardiente, or rum, more to taste

DIRECTIONS

1. Gather the ingredients.
2. Bring the water, both kinds of sugar, lime juice, salt, cloves, and cinnamon sticks to a boil.
3. Simmer for 5 to 10 minutes.
4. Remove from the heat and stir in the orange juice.
5. Add the aguardiente or rum, to taste.
6. Reheat without boiling. If it boils, the alcohol will boil away.
7. Strain and serve hot.

