

DRINKS & DESSERT

Chicha Morada

Norma's family made this for us. It's a delicious little sip of Peru.

1 package of dried purple corn (with 4 corn cobs in it) (purchase at a Latino market)
1/2 of a pineapple peel (the outside of a pineapple)
1 cinnamon stick
5 cloves

Boil the corn, peel, stick, and cloves in a big pot of water for 3 hours. Chill.

Add and mix together:

sugar to taste
juice of 6 lemons

Garnish with:

1 apple, diced

It makes a lot of juice! They brought it over to us in a very large container, so that it makes at least 3 pitchers of juice.