

Chicha Morada

Serves 10, 30 calories each

This is a flavorful and colorful Peruvian drink.

We served it at our auction dinner in Ann

Arbor. I bought the dried, purple corn on

Amazon. I bought an organic pineapple from

Costa Rica at whole foods. (Note: don't pick a pineapple that starts to smell sweet-it's past its prime)



Ingredients:

- 1 bag (16 oz.) dried purple corn (maiz Morado)
- 1 large ripe pineapple
- 3 green apples (divided)
- 3 whole cinnamon sticks
- 5 whole cloves
- 16 cups (1 gallon) of water
- 1 1/2 cups white, granulated sugar
- 5 limes (1/2 cup juice)

Equipment:

- Large pot > 1 gallon
- Pineapple corer (optional)
- Strainer and large bowl
- Straws



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☑	Directions	Time (min)
	Add 1 gallon of water to a large pot	1
	Shuck dry kernels of purple corn into the water	3
	Add 3 cinnamon sticks and five cloves 5 cloves	1
	Peel and chop 2 green apples. Add to the pot.	5
	Peel and core a pineapple. Add peel and core to the pot.	5
	Reserve pineapple flesh in a sealed container and refrigerate.	2
	Bring water to a boil. Reduce heat and simmer.	50
	Place strainer over a large bowl. Pour liquid through the strainer. Keep the liquid, discard the solids.	2
	Stir 1 1/2 cups sugar into the hot liquid	1
	Allow liquid to sit and cool to room temperature	30
	Refrigerate to cool completely	3 hrs.
	Juice 4 limes and stir into the liquid	5
	Slice 1 lime to use as garnishes	3
	Peel 1 green apple. Chop into small pieces.	3
	Chop an equal amount of pineapple into the same size pieces	2
	Put ice into glasses. Pour liquid over ice. Add diced fruit.	2
	Garnish with a half slice of lime and serve with a straw	2
	Total: 37min 3 1/2 hr.	