



Ingredients

1 cup coconut flakes freshly grated for a different drink if you're grating it yourself (save the liquid)
0.5 teaspoon lemon zest
0.3 teaspoon nutmeg freshly grated
0.5 cup sugar
2 inch vanilla pod
4 ounces frangelico white such as rhum dillon
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Equipment

	Nutrition Facts	
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	From Rum Drinks: 50 Caribbean Cocktails, from Cuba Libre to Rum Daisy by Jessica B. Harris.	
	Serve over ice and garnish with slices of coconut (if desired).	
	Add the sugar, vanilla bean, lemon zest, and nutmeg to the bowl. Stir to mix well.	
	bowl. Discard the coconut.	
\Box	Place the rhum-soaked coconut in a square of cheesecloth and squeeze it into the rhum	
	Add the rhum and allow it to soak for 1 hour. Strain off the rhum into another bowl.	
	Put the coconut in a large bowl.	
Directions		
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Properties

Glycemic Index:70.05, Glycemic Load:34.96, Inflammation Score:-1, Nutrition Score:7.656086958054%

PROTEIN 2.32% FAT 49.8% CARBS 47.88%

Nutrients (% of daily need)

Calories: 480.52kcal (24.03%), Fat: 28.06g (43.17%), Saturated Fat: 24.38g (152.39%), Carbohydrates: 60.69g (20.23%), Net Carbohydrates: 53.66g (19.51%), Sugar: 53.12g (59.02%), Cholesterol: Omg (0%), Sodium: 16.3mg (0.71%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 2.95g (5.89%), Manganese: 1.18mg (58.79%), Fiber: 7.03g (28.13%), Copper: 0.34mg (17.24%), Selenium: 8.17µg (11.67%), Magnesium: 38.78mg (9.7%), Phosphorus: 88.14mg (8.81%), Iron: 1.45mg (8.04%), Potassium: 233.45mg (6.67%), Vitamin B6: 0.13mg (6.44%), Zinc: 0.87mg (5.77%), Vitamin B5: 0.34mg (3.42%), Vitamin B2: 0.05mg (3.09%), Vitamin B1: 0.03mg (1.78%), Vitamin C: 1.29mg (1.56%), Vitamin B3: 0.26mg (1.31%), Calcium: 12.68mg (1.27%), Vitamin E: 0.19mg (1.25%), Folate: 4.08µg (1.02%)