

THE CARIBBEAN

→ coffee-vanilla liqueur Tia Maria was originally made in Jamaica, using local coffee and Jamaican rum.

In many countries in Latin America, coffee is traditionally brewed in a cloth filter sock and sweetened with sugar. There are many slight variations to the filter method. Some cloth filters sit in wooden frames, like the *chorreador* in Costa Rica; others sit a filter over a brewing pot, as with the *colador de café* in Mexico, Puerto Rico, and the Dominican Republic. In the Dominican Republic, there is the confusingly named *medio pollo* (half chicken), which is an espresso with a little milk.

In Haiti and in some other Latin American countries, coffee is sometimes roasted and then coated with

sugar. This is a method used in a number of countries, from Spain through to Southeast Asia, to add a layer of flavor, preserve the beans from oxidation, or to add volume to the valuable ingredient.

*(Below) Marley Coffee is one of several farms growing coffee in the Blue Mountains of Jamaica. (Page 136)
A Caribbean man makes a slow brew using an all-glass KONO siphon vacuum coffee maker.*

