

Easy Coconut Milk

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Makes 4 cups (32 oz)

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This is the best and easiest way to make coconut milk. It's also much more inexpensive than buying the canned stuff. This recipe whips up in a few minutes and tastes amazing! Before serving, shake well as separation is natural.

INGREDIENTS

- 5.5 oz dried finely shredded coconut (unsweetened)
- 4 cups filtered water

EQUIPMENT

Blender, nut milk bag or cheesecloth in a strainer

DIRECTIONS

1. Heat the water on the stovetop to about 100 degrees F.
2. Place the shredded coconut in your blender and add the water. Allow to sit for about 5 minutes.
3. Blend on high for 2 minutes.
4. Pour into nut milk bag and squeeze until no more liquid comes out.
5. Store in the refrigerator for up to 1 week.
6. Shake well before using.