

CHAMORRO ATULI DRINK

The taste, omg! Nothing compares. Corn and coconut milk are the perfect pair. Atuli is a thick drink you can sip, not a stew to eat with a spoon. I don't remember having this growing up on Guam, from the 1970s to the 1990s, but I did find a version in a 1954 cookbook, "*Recipes of Guam*," by Alice Maxwell. This is an adaptation of that recipe. One reference I found of "atele" on Guam dates back 1792.

INGREDIENTS

Set 1

3 cups water

½ cup coarse to finely ground homemade mǎsa (This is lime-treated boiled corn that is ground. If using store-bought mǎsa from the shelf, start with 1/3 cup.)

Set 2

1 cup canned coconut milk (Fresh coconut milk would be mouthwatering and will be thinner.)

1½ teaspoons salt

Tools: medium pot, whisk

DIRECTIONS

Pour 3 cups water into a pot. Bring to a boil. Add mǎsa, whisk vigorously, and reduce to a gentle boil. Cook until mixture has thickened. Use the whisk to break up any large pieces that will inevitably swell together.

Once mixture is thick, add coconut milk and salt. Stir and taste, adding more salt if needed.

Continue to whisk and cook until the drink is at the consistency you like.

Pour into cups. Sip cautiously as this will be hotter than you expect.

Recipe courtesy Paula Lujan Quinene of PaulaQ.com.