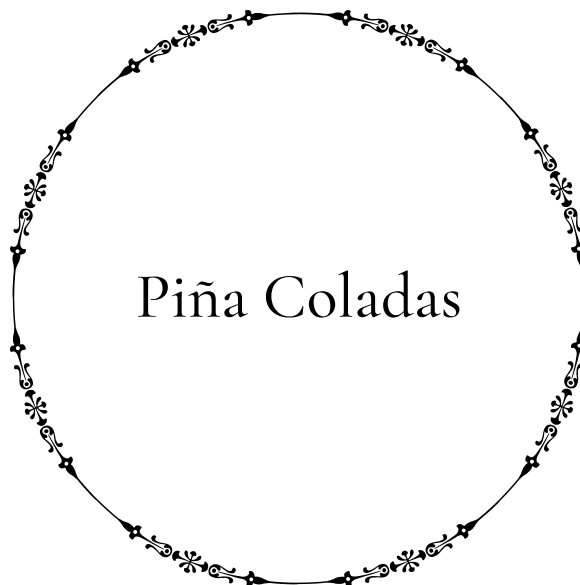




Makes: 4 servings
Prep Time: 10 minutes
Total Time: 10 minutes



Ingredients

- 2 cups frozen pineapple chunks
- 2 cups ice cubes
- 6 oz. ($\frac{3}{4}$ cup) Coco Lopez® Cream of Coconut (see note)
- 2 oz. ($\frac{1}{4}$ cup) full-fat unsweetened coconut milk or heavy cream
- 6 oz. ($\frac{3}{4}$ cup) white rum
- Juice of 1 lime (about 2 tablespoons)
- Pineapple slices, whipped cream and/or cherries, for garnish

Instructions

Put the pineapple, ice, cream of coconut, coconut milk (or heavy cream), rum, and lime juice into a blender. Blend until smooth and frosty. Pour into glasses and garnish with pineapple slices, whipping cream and cherries, if desired. Serve immediately.

Chef's Note:

When shopping, be sure not to confuse "cream of coconut" with "coconut cream." Coconut cream consists of coconut meat and a small amount of water, whereas cream of coconut is coconut cream that's been sweetened and processed to achieve a thick, syrup-like consistency. Coco Lopez Cream of Coconut is considered the gold standard when making piña coladas. It's available at most large supermarkets, typically found in the section with cocktail mixers and other drink ingredients. You might also find it in the international foods aisle, particularly in the Latin or Caribbean products section.