

Virgin Blue Piña Colada - The Ultimate Kid-Friendly Tropical Drink

Ocean Blue Piña Colada (Alcohol-Free)



TIME
5 min

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ChefManiac

INGREDIENTS

- 1 can (20 oz) crushed pineapple with juice
- 1 can (15 oz) cream of coconut (such as Coco López)
- 3 oz blue curaçao syrup (non-alcoholic)
- 2 cups ice (adjust to taste)
- Optional Garnishes:
 - Whipped cream
 - Pineapple wedge
 - Maraschino cherry
 - Shredded toasted coconut

DIRECTIONS

- 1. Blend the Base:** In a high-speed blender, combine crushed pineapple (with juice), cream of coconut, blue curaçao syrup, and ice. Blend until smooth and frothy.
- 2. Adjust Consistency:** For a thicker texture, add more ice. For a lighter sip, thin it with a splash of pineapple juice or water.
- 3. Serve It Up:** Pour into chilled glasses or fun tropical goblets.
- 4. Garnish:** Top with whipped cream, a pineapple wedge, a cherry, and a sprinkle of toasted coconut for that over-the-top tiki bar feel.
- 5. Sip and Enjoy:** Pop in a straw, close your eyes, and sip away to your own personal paradise!

SWAPS & NOTES

& Swaps Cream of Coconut : Be sure to use sweetened cream of coconut-not coconut milk or coconut cream.

Coco López or Real Gourmet are great choices.

Blue Curaçao Syrup : Look for the non-alcoholic version in the mixer section of your grocery or online.

It's sweet, citrusy, and totally booze-free.

TIPS FOR SUCCESS

Chill your pineapple and cream of coconut ahead of time for an ultra-refreshing slush.

Make a pitcher by doubling or tripling the recipe for parties.

Freeze leftovers in popsicle molds for a fun frozen treat!

