

## Piña Colada Fried Pineapple Rings - The Sweet & Boozy Treat You Need

Fried Piña Colada Rings ???



OVEN  
**350°F**

TIME  
**1 min**

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### INGREDIENTS

For the Fried Pineapple Rings:

- 8 pineapple rings (fresh or canned)
  - 1 cup dark rum
  - 1 cup coconut rum
  - 1½ cups all-purpose flour
  - 1 (10 oz.) bag sweetened shredded coconut
  - 2 large eggs
  - ¾ cup coconut milk
  - Vegetable oil, for frying
- For the Creamy Rum Dipping Sauce:
- 4 oz. cream cheese, softened
  - ¾ cup powdered sugar
  - 2 tbsp reserved rum (from soaking)

### DIRECTIONS

1. Soak the Pineapple Rings ??: Place pineapple rings in a shallow dish. Pour dark rum and coconut rum over them and soak for 1 hour, flipping halfway through. Drain and pat dry thoroughly to avoid oil splatter when frying.
2. Set Up the Dredging Station ??: Prepare three shallow bowls:
3. Bowl 1: All-purpose flour
4. Bowl 2: Whisk together eggs and coconut milk
5. Bowl 3: Sweetened shredded coconut
6. Coat the Pineapple Rings ??: Dredge each pineapple ring in this order:
7. Flour - Light dusting
8. Egg and coconut milk mixture - Coating all sides
9. Shredded coconut - Press gently to stick
10. Fry Until Golden ??: In a skillet or deep pan, heat about 1 inch of oil to 350°F (175°C).
11. Fry 2-3 rings at a time for 1 minute per side, or until golden brown.
12. Remove with tongs and drain on a paper towel-lined plate.
13. Make the Creamy Rum Sauce ????: In a bowl, beat cream cheese until smooth.
14. Add powdered sugar and 2 tablespoons of the reserved soaking rum.
15. Mix until creamy and smooth. Chill if you like a thicker dip.
16. Serve & Enjoy ??: Plate the warm fried pineapple rings with a small bowl of rum cream sauce for dipping. Garnish with extra shredded coconut or a

maraschino cherry if you're feeling festive.

## SWAPS & NOTES

& Swaps Pineapple: Use fresh rings for more bite, or canned for a softer, juicier texture.

Coconut Rum: Malibu works great, or use any flavored variety you like.

Coconut Milk: Full-fat or light both work; for extra richness, go full-fat.

Egg-Free Option: Try a flax egg and almond milk mix if you're skipping eggs.

## TIPS FOR SUCCESS

Dry the pineapple well after soaking - excess liquid will prevent the coating from sticking and cause splattering.

Use medium heat to avoid burning the coconut before the inside gets warm.

Don't overcrowd the pan - fry in batches to maintain oil temperature.

Keep finished rings warm in a 200°F oven while frying the rest.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/pina-colada-fried-pineapple-rings-the-sweet-boozy-treat-you-need/>