

Ocean Blue Piña Colada: A Tropical, Alcohol-Free Paradise in a Glass

Ocean Blue Piña Colada ??



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INGREDIENTS

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

DIRECTIONS

- 1.** Blend the Base: In a blender, combine the crushed pineapple (with juice), cream of coconut, blue curaçao syrup, and ice. Blend until smooth and frothy.
- 2.** Adjust Consistency: For a thicker slush, add more ice. If it's too thick, splash in pineapple juice or cold water until just right.
- 3.** Serve It Up: Pour into a chilled glass or a fancy tropical goblet.
- 4.** Garnish: Top with whipped cream, a pineapple wedge, a cherry, and toasted coconut if desired.
- 5.** Sip and Enjoy: Serve immediately with a straw and soak up that island vacation feeling!

SWAPS & NOTES

and Swaps Crushed Pineapple : Don't drain it-the juice adds sweetness and tropical flair.

Cream of Coconut : Choose cream, not coconut milk or water, for richness.

Blue Curaçao Syrup : Available at most beverage shops or online. It's sweet and citrusy, perfect for color and flavor.

TIPS FOR SUCCESS

Chill Everything First : Cold ingredients blend better and keep your drink frosty.

Batch It : Double or triple the recipe for a party pitcher.

Use a High-Powered Blender : For ultra-smooth texture, especially if using crushed ice.

