

Coconut Kiss of Death Cocktail: The Spooky-Sweet Tropical Drink for Halloween

Coconut Kiss of Death Cocktail: Tropical Paradise with a Sinister Halloween Edge



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INGREDIENTS

Swaps and Notes:

Make it Darker: For an even richer, more caramelized flavor, increase the dark rum to 1.5 oz and keep the coconut rum at 2 oz.

Make it Non-Alcoholic: Swap both rums for 3 oz of a high-quality non-alcoholic spirit like a dark spiced cane spirit or a tropical-flavored mixer, keeping the other ingredients the same.

Garnish: For the best presentation, toast your coconut in a dry pan until lightly golden brown. It adds a wonderful texture and aroma!

DIRECTIONS

- Step 1: Chill Your Glass and Prep the Garnish:** Place your serving glass (a highball or tiki glass works well) in the freezer. Meanwhile, toast a small amount of coconut flakes in a dry skillet over medium heat until they are just golden brown. Set aside.
- Step 2: Combine and Shake:** In a cocktail shaker, combine the coconut rum, dark rum, cream of coconut, pineapple juice, and the optional lime juice. Fill the shaker 2/3 full with ice.
- Step 3: Shake for Froth:** Secure the lid tightly and shake vigorously for at least 30 seconds. This is crucial! You want the drink to become perfectly chilled, smooth, and develop a light, frothy top layer.
- Step 4: Pour and Serve:** Fill your chilled glass with crushed ice. Strain the shaken cocktail mixture into the glass.
- Step 5: Garnish and Give the Kiss of Death:** Garnish with the toasted coconut flakes and a fresh pineapple slice. For that "sinister Halloween edge," add a drizzle of grenadine down the inside of the glass to create a "bloody" effect. Serve immediately.

SWAPS & NOTES

with a rich, caramelized molasses depth.
It's paradise that's just a little bit dangerous.

Why I Love This Recipe I'm a huge fan of cocktails that tell a story, and the Coconut Kiss of Death does exactly that.

I love that it takes the universally beloved, creamy, tropical flavor profile and gives it a fun, dark makeover.

TIPS FOR SUCCESS

Crushed Ice is Key: While you can use cubes, crushed ice is the secret to getting that perfect, slushy, vacation-style texture in your serving glass.

It also chills the drink faster and helps create the signature froth.

Use Quality Cream of Coconut: Brands like Coco Lopez are famous for a reason.

Do not use plain coconut milk from a carton or a can-it won't have the necessary sweetness or thickness.

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

Original recipe: <https://chefmaniac.com/coconut-kiss-of-death-cocktail-the-spooky-sweet-tropical-drink-for-halloween/>