

Coconut Kiss of Death: The Hauntingly Delicious Spooky Rum Cocktail for Halloween

Creamy, tropical, and hauntingly good-the



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INGREDIENTS

Swaps and Notes:

Coconut Cream vs. Coconut Milk: You must use Coconut Cream (or Cream of Coconut, like Coco López) for that thick, creamy texture. Plain coconut milk will be too thin.

The "Blood" Effect: To get the best "sinking blood" effect, pour the grenadine very slowly over the back of a spoon pressed against the inside of the glass after the drink is poured over the ice.

Spirits: If you only have white rum, you can use it, but you might want to add a tiny splash of coconut extract to boost the tropical flavor.

Make it a Mocktail: Skip the alcohol and mix 3 oz pineapple juice with 2 oz coconut milk or cream and the splash of grenadine. It's just as fun! A refreshing choice is pairing it with our homemade This Blueberry Lemonade is My Favorite Refreshing Drink for Sunny Days.

Instructions:

Step 1: Prep the Glass:

Step 2: Combine and Shake:

Step 3: Serve:

Step 4: The Kiss of Death:

DIRECTIONS

- Step 1: Prep the Glass:** Pour a small amount of lime juice onto a shallow plate. Pour the black or red sanding sugar onto a separate shallow plate. Dip the rim of the glass (a tiki glass, coupe, or highball all work) first into the lime juice, then gently into the sugar to create a dramatic, spooky rim.
- Step 2: Combine and Shake:** Fill a cocktail shaker with ice cubes. Add the coconut rum, vodka, pineapple juice, and coconut cream to the shaker. Secure the lid tightly. Shake vigorously for about 15 to 20 seconds until the outside of the shaker is thoroughly chilled. This ensures the drink is well-mixed and icy cold.
- Step 3: Serve:** Fill the prepared, rimmed glass with fresh ice. Strain the chilled cocktail mixture from the shaker into the glass.
- Step 4: The Kiss of Death:** Slowly pour a splash of grenadine into the drink. Watch as it sinks through the white mixture, creating the "deadly blood" effect. Garnish with a maraschino cherry or a festive candy skull for extra spooky flair.

SWAPS & NOTES

Coconut Rum (e.g., Malibu) 2 oz The base spirit that brings

the tropical flavor.

Vodka 1 oz Adds strength without changing the flavor profile.

Pineapple Juice 2 oz Canned or fresh both work well.

Coconut Cream (or Cream of Coconut) 1 oz This is essential for the creamy texture.

TIPS FOR SUCCESS

Chill Ingredients: The colder your pineapple juice and vodka are before mixing, the better the final drink will taste and the less your ice will melt.

Batching for a Crowd: To make a large batch for a party, multiply the recipe by the number of guests.

Mix the spirits, juice, and cream in a large pitcher without ice.

When ready to serve, shake individual servings with ice or serve over ice, adding the grenadine "blood" to each glass last.

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

Original recipe: <https://chefmaniac.com/coconut-kiss-of-death-the-hauntingly-delicious-spooky-rum-cocktail-for-halloween/>