

## Blue Curaçao & Coconut Cream Smurf Shots - The Ultimate Party Starter

Smurf Shots: The Fun, Bright Blue Cocktail Shooter for Any Party



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

Swaps and Notes:

**Dairy-Free Option:** Use full-fat coconut cream instead of heavy cream for the same richness without the dairy.

**Non-Alcoholic Version:** Swap the Blue Curaçao for a non-alcoholic blue syrup (like blue raspberry or non-alcoholic blue curaçao syrup) and the coconut rum for coconut water or non-alcoholic rum extract.

**Consistency:** For an extra thick, milkshake-like shot, use a touch more cream or substitute the cream with a small scoop of vanilla ice cream before shaking.

**The Blue:** The amount of Blue Curaçao dictates the intensity of the color. If you want it truly electric, stick to the 1-ounce measure.

**How to Make Smurf Shots: Step-by-Step:**

1. Gather & Combine:
2. Add Ice and Shake:
3. Strain and Serve:
4. Garnish for Flair:

**Tips for Success:**

**Always Use Fresh Ice:** Shaking with old, melted ice cubes results in a watery, lackluster drink. Fresh ice is cold and shakes up the ingredients perfectly.

**The Deep Freeze:** Chill your shot glasses in the freezer for 15 minutes before making the shots.

This ensures the drink stays colder for longer and

looks beautifully frosty.

**Batching is Best:** If you are serving a crowd, pre-measure the liquid ingredients (except the cream) into a large pitcher and keep it in the fridge. When ready to serve, pour a portion into the shaker, add ice and cream, and shake-this is faster than measuring individual shots.

**Serving Suggestions and Pairings:**

**Savory Bites:** For the ultimate party spread, serve them alongside rich, salty snacks like this addictive Beer Cheese Dip or these simple, crowd-pleasing Easy Cheesy Chicken Sliders with Marinara Garlic Butter.

**Tropical Theme:** Lean into the tropical flavors by pairing them with fresh pineapple or small coconut shrimp skewers.

**Accompanying Drinks:** For those who prefer a less sweet option, a classic Classic Margarita or a refreshing Blueberry Lemonade offers a great contrast.

**Nutritional Information (Per Serving):**

**Storage and Leftover Tips:**

**More Recipes You Will Love:**

[Refreshing Strawberry Mojito Recipe Perfect For Sunny Days](#)

[This Beer Cheese Dip is my favorite party starter that disappears in minutes](#)

[Easy Cheesy Chicken Sliders with Marinara Garlic Butter](#)

[This Blueberry Lemonade is my favorite refreshing drink for sunny days](#)

[Classic Margarita Recipe: Easy and Delicious](#)

**Final Thoughts:**

## DIRECTIONS

1. Making these shots is quick and straightforward-you'll be serving up magic in minutes!
2. **Gather & Combine:** In a cocktail shaker, combine the 1 oz Blue Curaçao, 1 oz Coconut Rum, 1 oz Pineapple Juice, and ½ oz Heavy Cream (or Coconut Cream).
3. **Add Ice and Shake:** Fill the shaker about two-thirds full with fresh ice cubes. Secure the lid tightly and shake vigorously for about 15-20 seconds. You want the outside of the shaker to be frosted and the liquid to be thoroughly chilled and slightly frothy.
4. **Strain and Serve:** Strain the bright blue mixture evenly into your shot glasses.
5. **Garnish for Flair:** Top each shot with a generous dollop of whipped cream. Finish it off with a sprinkle of blue sugar crystals or even some blue sprinkles for that extra festive look. Serve immediately!
6. **Tips for Success: Always Use Fresh Ice:** Shaking with old, melted ice cubes results in a watery, lackluster drink. Fresh ice is cold and shakes up the ingredients perfectly.
7. **The : Deep Freeze:** Chill your shot glasses in the freezer for 15 minutes before making the shots. This ensures the drink stays colder for longer and looks beautifully frosty.
8. **Batching is : Best:** If you are serving a crowd, pre-measure the liquid ingredients (except the cream) into a large pitcher and keep it in the fridge. When ready to serve, pour a portion into the shaker, add ice and cream, and shake-this is faster than measuring individual shots.
9. **Serving Suggestions and Pairings:** These sweet,

tropical Smurf Shots pair wonderfully with salty, savory appetizers that help cut through the sweetness.

10. **Savory : Bites:** For the ultimate party spread, serve them alongside rich, salty snacks like this addictive Beer Cheese Dip or these simple, crowd-pleasing Easy Cheesy Chicken Sliders with Marinara Garlic Butter.
11. **Tropical : Theme:** Lean into the tropical flavors by pairing them with fresh pineapple or small coconut shrimp skewers.
12. **Accompanying : Drinks:** For those who prefer a less sweet option, a classic Classic Margarita or a refreshing Blueberry Lemonade offers a great contrast.
13. **Nutritional Information (Per Serving): Disclaimer:** This is an approximate value based on standard ingredients and serving sizes. Exact nutritional content may vary based on specific brands and measurements.
14. **Export to :** Sheets
15. **Storage and Leftover Tips:** Smurf Shots are best consumed immediately after shaking to enjoy the frosty temperature and creamy texture. Do not pre-mix and store in the refrigerator, as the cream and other liquids will separate. If you have leftover unmixed ingredients, simply store them in their respective bottles or containers in the pantry and refrigerator for future use.
16. **More Recipes You Will Love:** If you enjoyed the party-starting fun of the Smurf Shot, check out these other crowd-pleasing favorites from the Chef Maniac kitchen:
17. **Refreshing :** Strawberry Mojito Recipe Perfect For Sunny Days
18. **This :** Beer Cheese Dip is my favorite party starter that disappears in minutes
19. **Easy :** Cheesy Chicken Sliders with Marinara Garlic Butter
20. **This :** Blueberry Lemonade is my favorite refreshing drink for sunny days
21. **Classic :** Margarita Recipe: Easy and Delicious
22. **Final Thoughts:** The Smurf Shot is a testament to the idea that drinks should be fun and delicious. It's a guaranteed smile-inducer and one of the easiest ways to inject a blast of color and tropical flavor into your next gathering. Give it a try-you'll be amazed at how quickly these magical blue shooters disappear!
23. **Have you tried making :** Smurf Shots before? Let me know your favorite twists in the comments below! And don't forget to follow me on Instagram and Pinterest for more recipes and tips.

## SWAPS & NOTES

**Blue Curaçao 1 oz** This provides the vibrant blue color and a sweet, slightly bitter orange flavor.

**Coconut Rum 1 oz** The essential tropical element; adds sweetness and warmth.

**Pineapple Juice 1 oz** Balances the sweetness and provides a refreshing tang.

**Heavy Cream or Coconut Cream ½ oz** Adds the essential creamy texture.

## TIPS FOR SUCCESS

Always Use Fresh Ice: Shaking with old, melted ice cubes results in a watery, lackluster drink.

Fresh ice is cold and shakes up the ingredients perfectly.

The Deep Freeze: Chill your shot glasses in the freezer for 15 minutes before making the shots.

This ensures the drink stays colder for longer and looks beautifully frosty.

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

Original recipe: <https://chefmaniac.com/blue-curacao-coconut-cream-smurf-shots-the-ultimate-party-starter/>