

## Caramelized Pineapple Bourbon Frost: The Ultimate Sweet & Smoky Holiday Cocktail

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**TIME**  
**5-7 min**

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**ChefManiac**

### INGREDIENTS

#### Swaps and Notes:

**Bourbon:** While bourbon is key to the smoky profile, you can swap it for a dark rum for a more purely tropical flavor, or a high-quality reposado tequila for a subtly spicy kick.

**Coconut Milk/Cream:** For a less dairy-rich option, you can use oat creamer or standard whole milk, though the coconut imparts a beautiful, subtle tropical note that enhances the pineapple.

**Caramel Syrup:** Maple syrup can be substituted for a deeper, earthier sweetness, especially if you plan on using that as a garnish, too.

**Non-Alcoholic Version:** Omit the bourbon and increase the pineapple juice to 3 oz, or replace the bourbon with 2 oz of strong, chilled black tea (like an Assam or Darjeeling) for a similar depth of flavor.

#### How to Make Caramelized Pineapple Bourbon Frost:

##### Step 1: Caramelize the Pineapple:

In a small skillet over medium heat, add your pineapple chunks and a drizzle of caramel syrup (about 1 tablespoon of the total 1 oz).

Sautø the pineapple for about 5-7 minutes, flipping occasionally, until the edges are golden brown, slightly sticky, and fragrant.

Remove from the heat and set aside. It is crucial that the pineapple cools down completely before moving to the next step, or it will melt your ice too quickly.

#### Step 2: Assemble the Ingredients:

Add the cooled caramelized pineapple chunks, 2 oz of bourbon, the remaining caramel syrup (about 2 tablespoons), coconut milk/cream, and pineapple juice to a high-powered blender.

#### Step 3: Blend to Frosty Perfection:

Add 1.5 to 2 cups of ice cubes to the blender. The amount needed will vary based on your blender's power and how thick you like your frost.

Blend on high until the mixture is completely smooth, thick, and resembles a frosty, icy slush. There should be no visible chunks of ice.

#### Step 4: Serve and Garnish:

Pour the frosty mixture immediately into your desired serving glass (a coupe, martini glass, or a tall tumbler all work well).

Garnish with a fresh pineapple wedge, a generous drizzle of caramel syrup, and a sprinkle of toasted coconut flakes for that final touch of elegance.

Serve immediately and enjoy!

#### Tips for Success:

**Cooling is Key:** Do not skip cooling the caramelized pineapple. Warm pineapple will result in a watery drink. Pop it in the freezer for 10 minutes to speed things up.

**Use Quality Ice:** Large, dense ice cubes work better than crushed ice for achieving a truly smooth "frost" texture.

**Adjust Sweetness:** Taste the mix after blending (before serving) and adjust the caramel syrup if you prefer it sweeter. Bourbon can be very strong, and a little extra sweetness balances it perfectly.

**Toasted Coconut:** For an even better garnish, lightly toast your coconut flakes in a dry pan for 2-3 minutes until golden and fragrant.

#### Serving Suggestions and Pairings:

**Savory Pairing:** Serve this alongside a rich, warm starter like a creamy Baked Brie Appetizer with apricot jam, or a plate of simple prosciutto-wrapped melon.

**Dinner Pairing:** While rich, it can be a great contrast to a spicy, flavorful meal like Cajun Chicken Sausage Gumbo.

**Dessert Pairing:** Its smoky sweetness is phenomenal alongside rich chocolate desserts, such as a flourless chocolate cake or even a scoop of vanilla ice cream with a little extra caramel syrup.

#### Nutritional Information (Per Serving):

Calories: Approx. 300-350 kcal

Carbohydrates: 25g - 35g

Sugar: 20g - 30g

Alcohol: 14g (based on 40% ABV bourbon)

#### Storage and Leftover Tips:

Pre-Caramelization: The caramelized pineapple can be made up to 2 days in advance and stored in an airtight container in the refrigerator. Ensure it is fully cooled before using.

## DIRECTIONS

1. Follow these steps for a perfectly frosty, sweet, and smoky cocktail:
2. Step 1: Caramelize the Pineapple: In a small skillet over medium heat, add your pineapple chunks and a drizzle of caramel syrup (about 1 tablespoon of the total 1 oz).
3. SautØ the pineapple for about 5-7 minutes, flipping occasionally, until the edges are golden brown, slightly sticky, and fragrant.
4. Remove from the heat and set aside. It is crucial that the pineapple cools down completely before moving to the next step, or it will melt your ice too quickly.
5. Step 2: Assemble the Ingredients: Add the cooled caramelized pineapple chunks, 2 oz of bourbon, the remaining caramel syrup (about 2 tablespoons), coconut milk/cream, and pineapple juice to a high-powered blender.
6. Step 3: Blend to Frosty Perfection: Add 1.5 to 2 cups of ice cubes to the blender. The amount needed will vary based on your blender's power and how thick you like your frost.
7. Blend on high until the mixture is completely smooth, thick, and resembles a frosty, icy slush. There should be no visible chunks of ice.
8. Step 4: Serve and Garnish: Pour the frosty mixture immediately into your desired serving glass (a coupe, martini glass, or a tall tumbler all work well).
9. Garnish with a fresh pineapple wedge, a generous drizzle of caramel syrup, and a sprinkle of toasted coconut flakes for that final touch of elegance.

10. Serve immediately and enjoy!
11. Tips for Success: Cooling is Key: Do not skip cooling the caramelized pineapple. Warm pineapple will result in a watery drink. Pop it in the freezer for 10 minutes to speed things up.
12. Use : Quality Ice: Large, dense ice cubes work better than crushed ice for achieving a truly smooth "frost" texture.
13. Adjust : Sweetness: Taste the mix after blending (before serving) and adjust the caramel syrup if you prefer it sweeter. Bourbon can be very strong, and a little extra sweetness balances it perfectly.
14. Toasted : Coconut: For an even better garnish, lightly toast your coconut flakes in a dry pan for 2-3 minutes until golden and fragrant.
15. Serving Suggestions and Pairings: This rich cocktail pairs beautifully with appetizers that are salty or creamy, which cut through its sweetness, or with light desserts that complement its flavor profile.
16. Savory : Pairing: Serve this alongside a rich, warm starter like a creamy Baked Brie Appetizer with apricot jam, or a plate of simple prosciutto-wrapped melon.
17. Dinner : Pairing: While rich, it can be a great contrast to a spicy, flavorful meal like Cajun Chicken Sausage Gumbo.
18. Dessert : Pairing: Its smoky sweetness is phenomenal alongside rich chocolate desserts, such as a flourless chocolate cake or even a scoop of vanilla ice cream with a little extra caramel syrup.
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20. Carbohydrates: 25g - 35g
21. Sugar: 20g - 30g
22. Alcohol: 14g (based on 40% ABV bourbon)
23. Note: Nutritional information is an estimate and will vary based on the specific brand of bourbon, caramel syrup, and type of coconut milk/cream used.
24. Storage and Leftover Tips: This is a cocktail best enjoyed immediately. Due to the ice, the "frost" consistency will quickly melt if left standing.
25. Pre-: Caramelization: The caramelized pineapple can be made up to 2 days in advance and stored in an airtight container in the refrigerator. Ensure it is fully cooled before using.

## SWAPS & NOTES

: the deep, smoky warmth of bourbon , the sticky-sweet richness of caramelized pineapple , and a cool, luxurious texture that makes every sip feel indulgent.

It's the perfect signature cocktail for a winter gathering, a cozy night by the fire, or anytime you want to swap out your standard drink for something that feels elevated and utterly satisfying.

This simple step unlocks a depth of flavor that a plain pineapple chunk just can't touch, perfectly complementing the robust character of the bourbon.

Get ready to shake things up-your new favorite frosty sipper is waiting!

## TIPS FOR SUCCESS

Cooling is Key: Do not skip cooling the caramelized pineapple.

Warm pineapple will result in a watery drink.

Pop it in the freezer for 10 minutes to speed things up.

Use Quality Ice: Large, dense ice cubes work better than crushed ice for achieving a truly smooth "frost" texture.

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

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