

# Piña Colada



Prep time 5m | Total time 5m | Yields 4 Servings



## How to Make Piña Colada

*Piña Coladas* are just about the official beverage of Puerto Rico, but they are enjoyed worldwide by everyone who loves the sweet taste of pineapple, blended with velvety coconut cream. Whether or not you prefer yours spiked with rum, tropical island pleasure is as easy as one, two, three: Crushed ice plus GOYA® Pineapple Juice, plus Coco GOYA® Cream of Coconut equals one delicious piña colada.

Make it the official beverage of your household, soon!

# Ingredients

2  
cups ice

1  
cup GOYA® Pineapple Juice (can or tetra pack)

1  
cup white rum (optional)

½  
cup Coco GOYA® Cream of Coconut

4 maraschino cherries for garnish

4 pineapple wedges for garnish (optional)

## Directions

- 1 Add ice, pineapple juice, rum, if desired, and cream of coconut to bowl of blender. Blend on high speed until ice is crushed, ingredients are combined and drink is smooth, about 30 seconds.
- 2 Pour into glasses. Serve with pineapple wedge and cherry, if desired.



### *Quick Trick for Measuring Ice*

Measuring ice for our Piña Colada recipe can be tricky; You place the frozen cubes in your measuring cup, because of the gaps between the ice, you can't be sure that 2 cup read is accurate. For a no-fail method, first, add 1 cup cold water to a liquid measuring cup. Then add the ice cubes one at a time. Once the waterline reaches 2 cups, you'll know there's exactly 1 cup of ice; drain the water and add the ice to the blender.

**Quality Goya products are available at many food stores and supermarkets.**