

# PIÑA COLADA

- 2 oz white rum
- ¼-½ oz overproof Jamaican rum - optional
- 1 oz pineapple juice - or 5-6 fresh pineapple chunks
- 1 oz Coco López - or similar brand of Cream of Coconut
- ¼ oz lime juice
- 1½ cups ice

Combine all ingredients in a blender. Blend on high for about 10 seconds, or until ice is thoroughly blended. Pour into a collins or wine glass. Garnish with a pineapple wedge and cherry if you like, plus whatever else you want to throw on there. Serve with a wide-mouth straw.

For a non-frozen version reduce the Coco López and pineapple juice to ¾ oz (or 3-4 chunks pineapple), keep the lime and rum the same. Use no more than ¼ oz Jamaican rum, if any at all. Shake and serve over crushed ice.

