

Custom Cocktail — Blue-Colada



RANDY'S EAT SHOP
Recipes that Rock!

We have a friend we've dubbed a master mixologist. His name is Nate. While not a bartender by trade, Nate has a wealth of knowledge regarding cocktails and how they go together. He can be a perfectionist which, when mixing an adult beverage, is an exceptional trait to make sure the cocktail will yield the best flavor possible. Given his level of expertise, we asked Nate to design some custom cocktails just for our readers who so enjoy living on the patio.

- 2 oz light rum
- 1/2 oz Blue Curacao
- 1 1/2 oz cream of coconut
- 1 1/2 oz pineapple juice
- 1/2 ounce lime juice (freshly squeezed)

Garnish: maraschino cherry

Garnish: pineapple leaf

Add the rum, Blue Curacao, cream of coconut, pineapple juice and lime juice to a cocktail shaker with ice and shake vigorously for 30 seconds. Or, blend all ingredients in a blender instead of shaking for an even better experience.

Strain into a chilled Hurricane or tall glass with ice (pebble ice if possible).

Garnish it with a maraschino cherry and pineapple leaf.

Note: Cream of Coconut can either be purchased or made at home -- it is a simple process. Here's the recipe from the website thecoconutmama.com:

- 1 can full-fat coconut milk
 - 3/4 cup granulated sugar
 - pinch of salt
1. Pour all the ingredients into a small pot and heat over low heat.
 2. Stir until the sugar and coconut milk dissolve
 3. Store in an air-tight container in the refrigerator. The coconut cream will keep in the refrigerator for 7 days. Freeze any leftover for future use.

Enjoy! And remember, every day is Friday on the patio.