

# PINA COLADA

## INGREDIENTS:

- Dried Pineapples
- Dried Coconut
- Brown Cane Sugars
- Vanilla Bean

## RECOMMENDED LIQUOR:

Light Rum

## DIRECTIONS:

- **Divide:** Set aside  $\frac{1}{2}$  of the sugar cubes for a second pour.
- **Submerge:** Pour liquor into jar, covering contents. Leave one inch headspace.
- **Infuse:** Cover, and put into refrigerator for 3-4 days.
- **Separate:** Strain the infusion from the mixture into a clean jar and refrigerate. Reserve mixture.
- **Enjoy!**

Double pour by using remaining sugar cubes and the reserved mixture; repeat the process a second time. Makes 8-16 drinks.

## GARNISH OPTIONS:

Wedge of Pineapple  
Maraschino Cherries  
Umbrella

## TO SERVE:

1  $\frac{1}{2}$  oz or 1 shot of infused liquor  
2 oz of pineapple juice  
2 oz of coconut milk  
Shaker with crushed ice or in a blender, mix well, pour everything into a glass.  
Add a floater of  $\frac{1}{2}$  shot of dark rum, if desired.