

Piña Colada

By Don

Every so often Jane desires a good Piña Colada. When made properly it's the perfect cocktail to serve on a hot summer afternoon. But thanks to the 1970s, poolside bars, cheesy island luaus, and booze cruises the Piña Colada earned the reputation as a crappy drink made with a cheap bottled mix, headache-inducing bottom shelf rum, and was served in a ridiculously large plastic cup. The "bulk to buck ratio" was high on this drink.

We do things old school at the bar. Why? Because in 1954 when the Piña Colada was invented by bartender Ramon "Monchito" Marrero at the Caribe Hilton in Puerto Rico it was cream of coconut, pineapple juice, heavy cream, rum, and ice. No premade mix (chemistry set in a bottle).



Our version of the Piña Colada

Ingredients:

- 2 oz Bacardi Superior Silver Rum
- 1 1/2 oz Coco Lopez Cream of Coconut
- 3 oz Dole Pineapple Juice
- 1/4 oz Lime Juice
- Crushed Ice

Preparation:

- Add the rum, cream of coconut, pineapple, and lime juice to a shaker with cubed ice and shake vigorously for 20 to 30 seconds. Shake it baby!
- Strain into a Hurricane glass over crushed ice and add a straw.
- Garnish with a pineapple wedge and pineapple leaf if you wish.
- If you feel the need to get slushy with it you can use a blender instead of a shaker. Add crushed ice and give it high-speed blend. Watch the consistency carefully so it doesn't go past peak slush into a watery disappointment.