

## **Pina Colada**

### Ingredients

- \* 2 cans of cream of coconut
- \* 1 small can of Delmonte pineapple chunks
- \* blender
- \* ice
- \* glass cup

Start by adding Ice to the blender. I recommend starting with a minimum amount, you can always add more. The more ice you use the thicker the pina coloda will be, so start off with a small amount and add more if needed later.

Open up your cans of cream of coconut. Pour the cream of coconut into the blender.

Add the pineapple (chunks) into the blender. Pour about half of the pineapple juice from the can into the blender. The amount of juice used is totally up to you. If you like the strong flavor of pineapple, add some more. Again, start with a little less, then add more to taste if needed.

Blend! Check consistency, it should be thick and slushy. If you need to add more ice, add small amounts and blend until you reach the desired consistency.

Pour into your glass and enjoy! You can also garnish with an extra pineapple wedge, whip cream, cherry, and a little umbrella if you feel especially festive!