



## Strawberry Colada

**Prep: 10 minutes**

**Makes: about 8 cups**

- 1 package (16 ounces) fresh strawberries
- 16 ounces (2 cups) unsweetened pineapple juice, chilled
- 6 ounces (about  $\frac{3}{8}$  cup) cream of coconut
- 3 cups ice cubes

**1.** Hull and quarter enough strawberries to yield 2 cups (about 12 ounces); reserve remaining strawberries for garnish.

**2.** In blender, add half of quartered strawberries, 1 cup pineapple juice and  $\frac{1}{3}$  cup cream of coconut; purée until strawberries are finely chopped. Add half of ice and blend until smooth. Pour into glasses and serve garnished with whole strawberries. Repeat with remaining ingredients.

### Helpful *tips:*

- > Cream of coconut is a smooth, thick liquid made from coconuts and sugar. Do not confuse it with unsweetened coconut milk which is used in savory recipes.
- > Add light or gold rum for an adult version. Note: consistency will be thinner; add additional ice as necessary