

Pain Killer Sauce

INGREDIENTS

- 1 can Coco Lopez Cream of Coconut
- 12 ounces pineapple juice
- 2 tablespoons heavy cream
- 3 ounces white rum

MENU PARTS: Sauces

Mango-spiked, Pina Colada Pain Killer Sauce delivers a sweet and tangy Caribbean kick.

DIRECTIONS

1. In a medium sauce pan, combine the cream of coconut, pineapple juice and heavy cream.
2. Bring to a boil.
3. Reduce heat and simmer for 15 minutes. Remove from heat and stir in rum.
4. Allow to cool under refrigeration. Serve at room temperature.
5. This recipe can be used with Gold Pack® Shrimp, Deep Cut Shrimp, Butterfly Shrimp.