



Pineapple Coconut Pisco Sour

Prep time 10m | Total time 10m | Yields 6 Servings



A well-loved Peruvian cocktail, this take has the addition of pineapple and coconut water for sweet tropical flavors.

Ingredients

1 cup	pisco liquor
3/4 cup	(from 9.6 oz. can) GOYA® Pineapple Juice
1/3 cup	(from 16.9 oz. carton) GOYA® Pure Coconut Water
1/2 cup	GOYA® Lime Juice
1/3 cup	simple syrup
4 to 6	dashes Angostura bitters
3	egg whites
	ice cubes
	pinch sea salt
6	small pineapple wedges, garnish

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Directions

- 1 Stir together *pisco*, pineapple juice, coconut water, lime juice, simple syrup and bitters.
- 2 Add one-third of the mixture, 1 egg white and pinch salt to cocktail shaker; shake until foamy. Add ice and shake until ice cold. Strain into 2 short cocktail glasses. Garnish each with pineapple wedge. Serve immediately. Repeat to make 4 more cocktails.

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For simple syrup, bring equal parts water and sugar to a boil. Cook until sugar dissolves and then cool completely.

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