

Costamar®

CREAM OF COCONUT



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SERVING SUGGESTION

NET WT. 15 OZ. (425g)

INGREDIENTS: COCONUT MEAT JUICE, SUGAR, XANTHAN GUM & CARRAGEENAN (AS THICKENERS), POLYSORBATE 60 (AS AN EMULSIFIER), SORBITAN MONOSTEARATE (AS A STABILIZER), SALT, CITRIC ACID.
PACKED EXCLUSIVELY FOR:
COSTAMAR CORP., TOA BAJA, P.R. 00950.
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PRODUCT OF THE DOMINICAN REPUBLIC

Nutrition Facts

Serv. Size 1 OZ. (28g)
Servings about 15

Amount Per Serving

Calories 110 **Fat Cal.** 25

% Daily Value*

Total Fat 3g **5%**

Saturated Fat 3g **15%**

Trans Fat 0g

Sodium 10mg **0%**

Total Carb. 19g **6%**

Sugars 0g **0%**

Protein 17g

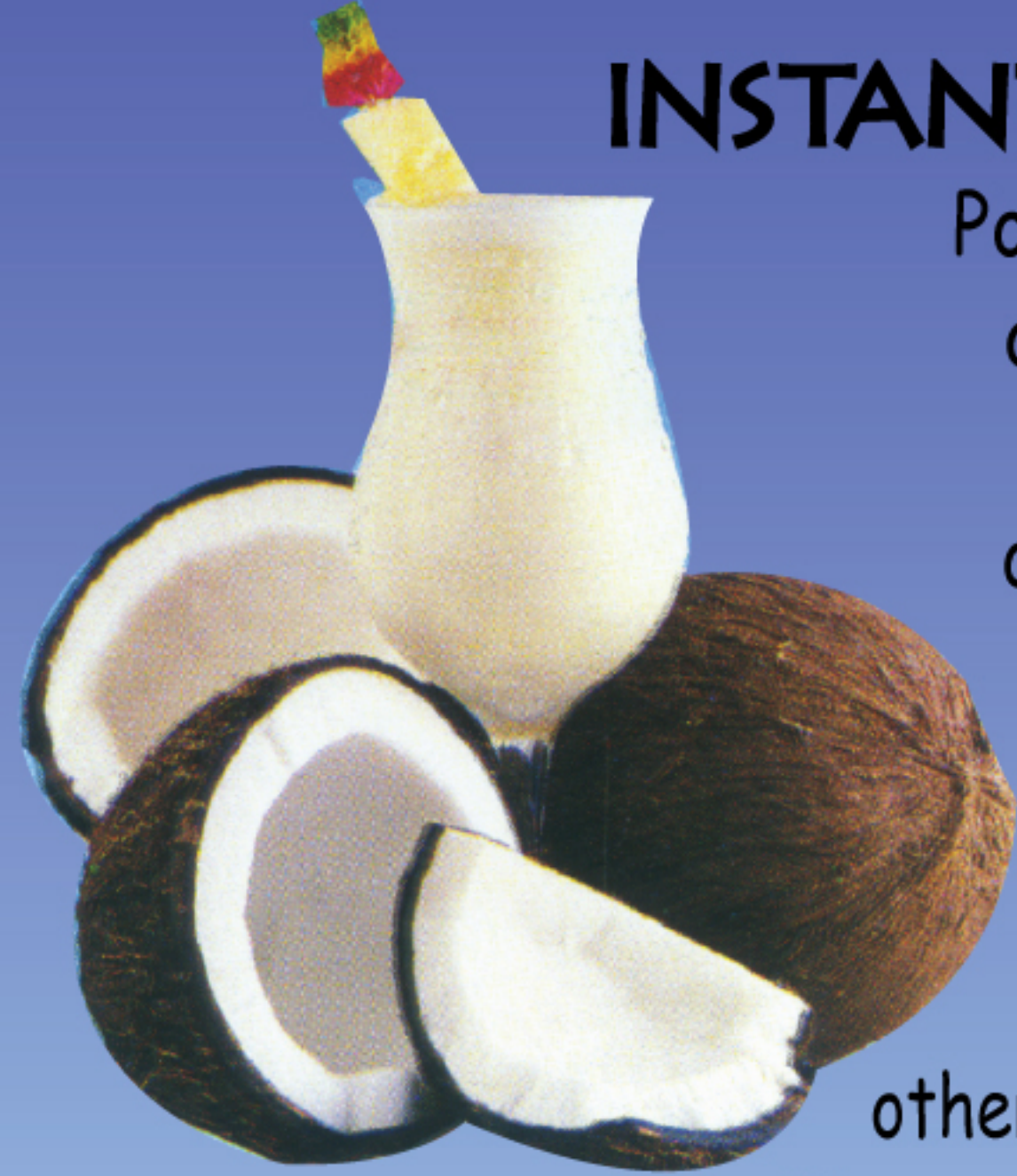
*Not a significant source of cholesterol, dietary fiber, vitamin A, vitamin C, calcium, iron.

*Percent Daily Values are based on a 2,000 calorie diet.



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CREAM OF COCONUT



INSTANT PIÑA COLADA

Pour 2 oz. Costamar® Cream of Coconut, 4 oz. pineapple juice and 3 oz. rum, vodka or gin over 1 cup of ice cubes or crushed ice. Mix in blender 1 minute and pour into glasses. Garnish with a pineapple slice or other fresh fruit. Serves 2. Each 15 oz. can is enough for 15 drinks.

MADE FROM FRESH COCONUTS IN THE CARIBBEAN

NET WT. 15 OZ. (425g)



Costamar®

Cream of Coconut

RECIPES

Alternate Recipe for Pina Colada (using Condensed Milk)

Pour 2 oz. Costamar Cream of Coconut, 4 oz. Pineapple Juice, 2 oz. Condensed Milk, and 3 oz. dark or light rum, vodka or gin over one cup of ice cubes or crushed ice. Pour into blender and mix for one minute. Pour into ice-filled glass; garnish with pineapple slice, sprig of fresh mint or other fruit. Serves 3.

Instant Naranja Colada (Orange Colada)

Follow the recipe for instant Pina Colada on the label, but substitute orange juice for the pineapple juice in the recipe for a particularly tasty variation on the regular Pina Colada.

Coconut Milkshake

- 1 cup milk
- 3 tsp. sugar
- 2 tbsp. Costamar Cream of Coconut
- 3/4 cup vanilla ice cream

Beat together by hand or in blender. Pour into chilled glasses and serve.

Coconut Lemonade

- 1 pint unsweetened pineapple juice
- 1/2 cup Costamar Cream of Coconut
- 1 1/2 cups water
- 1 cup sugar
- 4 lemons
- 4 cups water

Boil pineapple juice, Cream of Coconut, 1 1/2 cups water and sugar for 5 minutes. Add juice and grated rind of lemons and 4 cups water. Chill and serve.

Coconut Eggnog

- 3 large eggs
- 1/2 cup sugar
- 1/2 cup Costamar Cream of Coconut
- 1 1/2 cups milk
- 2 tsp. vanilla extract
- Nutmeg
- Cinnamon

Mix eggs, sugar, Cream of Coconut, milk and vanilla extract. Pour into glasses, top with nutmeg and cinnamon, and serve. You may prefer to omit the vanilla, nutmeg and cinnamon, and substitute 1 1/2 tbsp. brandy or cognac.

One-Dish Curry Chicken

- 1 large chicken cut into pieces
- Salt
- Pepper
- Paprika
- 1 large onion, coarsely chopped
- 2 tbsp. butter
- 1 cup chicken broth
- 3 tbsp. curry powder
- 8 oz. Costamar Cream of Coconut
- 3/4 tsp. ground ginger
- 1/4 tsp. ground cloves

Season chicken pieces with salt, pepper and paprika. In a large frying pan saute onion in butter until onion is translucent. Add chicken pieces and brown on all sides. Remove chicken. Stir in curry powder. Stir in chicken broth. Gradually add Cream of Coconut. Add pepper, 1/2 tsp. salt, ginger and cloves. Cover and simmer for 20 minutes. Add browned chicken and simmer for 30 minutes. Serve with rice and chutney.

Coconut-Lemon Pudding

- 6 eggs, separated
- 1 cup sugar
- 1/4 cup flour
- 1 cup hot milk
- Rind of one lemon, grated
- Juice of 3 lemons
- 4 tbsp. butter
- 1/2 cup Costamar Cream of Coconut
- Shredded coconut

Mix flour, sugar and lemon rind. Add egg yolks one at a time. Dissolve butter in hot milk. Add hot milk mixture and lemon juice. Bake in 375-degree oven for 1 hour. Cool and refrigerate. To serve, spoon portions into serving dishes and top with a few spoonfuls of Coconut cream and shredded coconut.

Rum Coconut Cake

- 1 pkg. yellow cake mix
- 3/4 cup Costamar Cream of Coconut
- 1/2 cup pineapple juice
- 1/4 cup oil
- 3-eggs

Mix all ingredients until blended. Beat with electric mixer for about 3 minutes. Bake in greased, floured 9x13 baking pan for about 40-45 minutes at 350°. Allow cake to cool, and coat with rum glaze.

Rum Glaze

- 1/4 lb. butter
- 1/4 cup water
- 3/4 cup sugar
- 1/2 cup rum

Melt butter, add water and sugar. Boil 5 minutes. Remove from heat and add rum.

Three Fruit Surprise Dessert

- 3/4 cup sugar
- 1 cup water
- 1 tbsp. unflavored gelatin
- 1/2 cup Costamar Cream of Coconut
- 1 cup orange juice
- 1 1/4 cups mashed banana
- 1 egg white, well-beaten, but not stiff

Let gelatin dissolve in 2 tbsp. cold water. Boil sugar and water together for 5 minutes, then add gelatin and stir. Add Coconut Cream, orange juice and mashed banana. Freeze in tray until mixture begins to harden. Fold in beaten egg white. Return to freezer for about two hours, stirring occasionally until desired consistency is reached.