

# Mango Banana Colada with Fried Banana Chips

1½ cups ice cubes  
½ cup banana, chopped  
2 ounces coconut cream  
1½ ounces mango-flavored rum  
1 ounce dark rum  
1 ounce crème de banana liqueur  
1 ounce pineapple juice  
6 fried banana chips (recipe follows)  
2 maraschino cherries

canola oil for frying  
1 banana, sliced ½-inch thick on  
the bias  
1 tsp granulated sugar

*This blended concoction takes a crowd favorite – the coconut and rum-based Piña Colada – and adds even more of a tropical burst with fresh mangos and bananas. You are sure to go ape over this sweet, slushy delight.*

**YIELD – 2 cocktails**

Add the ice, banana, coconut cream, rums, crème de banana and pineapple juice into a blender. Blend on high speed until all of the ingredients are fully incorporated, about 45 seconds. Pour equal parts of the mixture into two tall hurricane-style glasses. Float 3 fried banana chips in a fanned out formation atop the drink and place a cherry at their center. Serve immediately.

## Fried Banana Chips

**YIELD – 16 chips**

Heat the oil to 350 degrees in an electric fryer or large pot. Submerge the sliced bananas in the oil in 2 batches. Fry until crispy, 3 to 4 minutes. Remove the chips from the oil and drain on paper towels. Sprinkle the chips with sugar and serve or store in an airtight container for up to 1 week.