DIY Your Own Tropical Paradise

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A grander type of "Sunday Scaries" sets in as Labor Day approaches, so fend off that funky feeling and refuse to let go of summer with these refreshing-as-a-sea-breeze island-y products

By <u>Tara Cox</u> August 30, 2021

Each product we feature has been independently selected and reviewed by our editorial team. If you make a purchase using the links included, we may earn commission.

Cutwater Spirits Canned Pina Colada





We know almost everyone likes drinking them, but do you like *making* pina colada? Nope! Blenders and sticky ingredients are a drag, plus all that constant going inside business to get refills can kill the best backyard vibes (which is probably why the cocktail is such an 'order-at-the-swim-up-bar' vacation drink!) But now with <u>Cutwater's canned version of the classic</u> (\$14 for a 4-pack) and a little imagination, your yard can be transformed into a poolside paradise – even if it's the inflatable kiddie kind.

Graham & Brown Aquarium Deep Sea Wallpaper





For those boldly committed to a tropical ambiance, <u>Graham & Brown</u>'s <u>Aquarium Deep Sea</u> <u>Wallpaper</u> (\$150 for a 32ft roll) boldly surrounds you with the mystery and glamour that lies beneath the ocean. Quirky yet sophisticated, the lush leaves and pops of colorful fish take you on a daily dive deep into an azure sea.

Rind Snacks



Have your tropical fruit whenever you feel like it with these chewy and tangy <u>dried fruit snacks</u> from <u>Rind</u>. (\$18.99 for a three-pack). Made from non-GMO orange, pineapple, and kiwi, sourced from small farms in California, the fruits are dried with their rinds on, preserving more vitamins, antioxidants, and fiber. In addition, by using the whole fruit the company saved over 120,000 pounds of unnecessary food waste, so you'll not only feel good about what you're putting in your body but what you're not putting in the landfills.

Hibiscus Lime Psychedelic Water



<u>Psychedelic Water</u> will not only give you a taste of the tropics with its <u>hibiscus-lime flavor</u> (\$33 for a 6-pack), this non-alcoholic canned beverage will have you feeling as chill as when you're sitting on the sand listening to gently rolling waves. Made with <u>kava root</u> extract (Fiji's national drink and a natural source of relaxation for the folks of the South Pacific), green tea, and damiana leaf extract (an herb once thought to be an aphrodisiac; now used to soothe the digestive system and calm nerves). Soon after drinking your tongue will tingle with the familiar kava side effect and the stress in your body will be taken down a notch, while you remain clear headed. Instant chill, no hangover.

Monaco Classic Mai Tai Craft Cocktail



The Mai Tai is another classic tropical cocktail with a fussy enough prep to interrupt your chill time, but the brand new canned Classic Mai Tai from Monaco Craft Cocktail (\$3 per can) makes imbibing easy. Created in a playful tiki bar style, this sweet and slightly fizzy version can be enjoyed straight from the can, though to conjure up the real magic, go ahead and pour it into a proper ice-filled tiki mug. (Don't forget your cocktail umbrella!) To find it near you, click here.

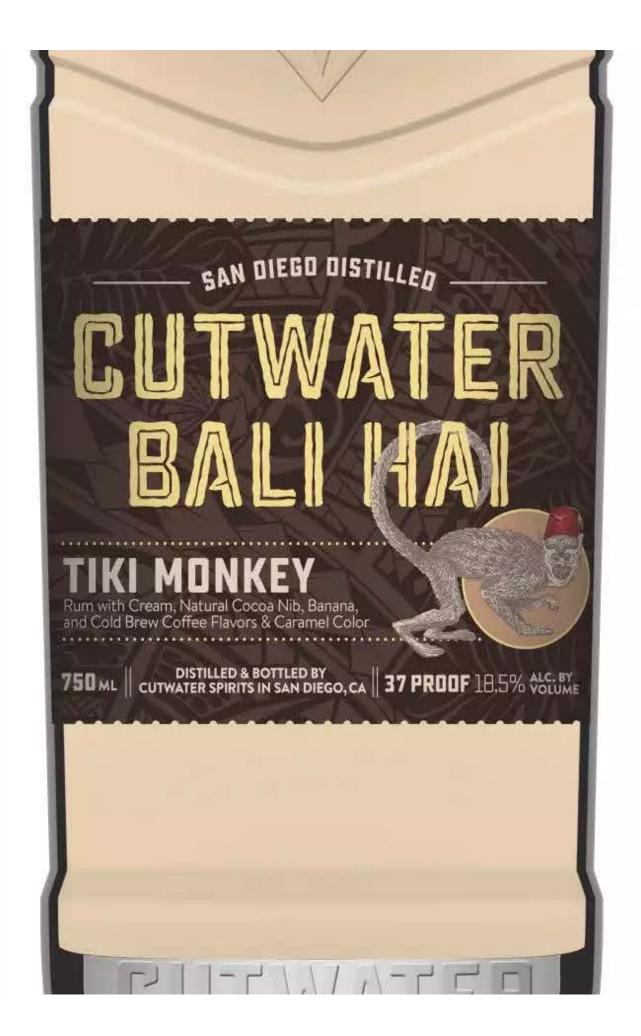
Pura Smart Home Diffuser and Volcano Fragrance



Whether you're in a sky high city building or landlocked in suburbia, you can still fill your home with the scents of a remote island wth <u>Pura Smart Home Fragrance Diffuser</u> (\$44) and <u>Volcano fragrance</u> (\$16). Close your eyes and notes of citrus and sugar may have you believing you live in a house on stilts in an aquamarine sea.

Cutwater Spirits Bali Hai Tiki Monkey







Almost like a Bailey's for the tropics, this <u>creamy banana-chocolate-coffee spirit</u> (\$30) makes a great mixer for a frothy frozen concoction or any number of <u>tiki-type drinks</u>. Yet, it's also delicious on it's own over ice or better yet, over some ice cream. Do what you want, you're on island time. To find a bottle near you, click <u>here</u>.

Gilbert's Craft Sausages - Aloha Flavor



<u>These chicken sausages</u> (\$6.50 for a 4-pack) from <u>Gilberts Craft Sausages</u> are a fun homage to the flavors of Hawaii. Made with pineapple, ginger and brown sugar they're a great addition to any backyard barbecue; served straight up on a bun or worked into any island-

inspired recipe. Just cooking them up with your morning eggs takes your breakfast from ohno to *ono*!

Cool Coffee Clique



For fans of a hot beverage on a hot beach the <u>Make a Mango Wild Tropical Mango Blend</u> and <u>Kiss Me Passionately Passion Fruit Paradise</u> teas (\$25 each or get the <u>bundle</u> of both, \$50) from <u>Cool Coffee Clique</u>, adds that fruity punch to teatime. We loved them with sweetener and milk, but if the heat's getting to you, go ahead and put them over ice.

Nuun Energy Tablets



All this lolling on the beach, pool float, or your couch can zap you of some energy, but <u>Nuun Energy</u> (\$8) tablets tropical flavor can help give you some pep to get back on track for the beach party. Or you can just pretend that you're harnessing the sun's energy while back to the grind at your office. Either way, the combo of ginseng, green tea, B vitamins and electrolytes will give you that extra boost for motivation.

Fruit Box



Bring all the exotic fruits to your door with the <u>Mystery Fruit Box</u> (\$90 for a small 7-9 lb box) from <u>Full Moon Fruits</u>, chock full of hard-to-get goodies like Caviar Limes, Baby Sour Mangoes, Lychee, Pink Guavas, and Mangosteens. Exploring the contents is like a mini vacation — and educational too, as they include storing and eating guidelines for all. The bonus pack of dried fruit is a wonderful treat as well. There's nothing like eating fresh tropical fruit while in your bathing suit — even if you're in your living room while doing it.

Brew Free or Die Tropical IPA



The tropical fruit juice and hoppiness in the <u>Brew Free or Die Tropical IPA</u> from <u>21st Amendment Brewery</u> results in a crisp and refreshing beer that's a sip of summer. With its lower ABV (6.8%), this is the official sipper of pools, beaches...or your bathtub. To find it near you, click <u>here</u>.

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10 Ways to Shop Like an Italian

It's no surprise we're huge fans of all things Italian (you've checked out our latest issue, sì?), so here's a list of some super-cool, made-in-Italy products you can get right here in the good ole US of A.

By Tara Cox

Talia di Napoli Pizza

Why stock your freezer with any old frozen supermarket pizza when you can fill it with pizza straight from Italy?! <u>Talia di Napoli</u> pizzas are made in Naples by master pizzaiolos with fresh Southern Italian ingredients and no preservatives, GMOs, or additives. After being flashfrozen they're <u>shipped right to you</u> (prices vary); ready to be popped into the oven for a

delicious, authentic Naples-style pie in around 10 minutes. The 11-inch pies come with various topping options or plain so you can enhance them to your liking — there's also a gluten-free version. Warning: You'll be ruined for all other frozen pizzas after giving these a try.

Giuseppe Giusti Balsamic Vinegar of Modena

Founded in 1605 and run by 17 generations of the same family, each bottle of balsamic vinegar from <u>Giuseppe Giusti Balsamic Vinegar of Modena</u> contains an abundance of love, devotion, and mastery. The best of the best, their vinegar established its excellence after collecting 14 gold medals from national and international food festivals in the late 1800s (serving as the namesakes for the 5 bottles in the <u>Historical Collection</u>), was the official court supplier when Italy was a monarchy (the Royal seal of approval is still incorporated into their label) and if that's not impressive enough, have been listed in the book "101 Things to Try Before you Die." Steeped in tradition, Giusti boasts the largest collection of historic barrels (600 that date back to the 1700 and 1800s); while also being dedicated to corporate responsibility and sustainable practices. Sure, toss some with your salad, but these are also wonderful accompaniments to meats and fruits, or savory the complexities by pairing with some Parmeggano Reggiano and Negroni with a few drops mixed in. To taste a bit of history, try the robust "Banda Rossa" (Red Band) (\$87 for 250 mL) which was the personal gift of

founder Giuseppe Giusti to his family members, or the extra special <u>"Reserve 100"</u> their top-of-the-line, super-splurge (around \$1000 for 100 mL) balsamic aged 100 years in casks from the 1700s for a *literal* taste of history.

Oliveri 1882 Classic Panettone

I grew up eating many a stale panettone from the grocery or department stores during the holiday season — and I loved it because it's what I knew. Though my palette changed and I learned how to seek out better ones to keep the tradition alive, everything changed when I tasted the classic holiday bread from <u>Oliveri 1882</u>. It's literally the best one I've ever had. Shipping straight from this 140-year-old pasticceria in Italy, using recipes and techniques that have been handed down for six generations, the sweet, moist, and fluffy <u>Classic</u>

<u>Panettone</u> (\$70) contains house-made candied oranges (the least favorite part for me, but for some reason these are actually delicious), contains no preservatives, flavorings or vegetable fats, has a four-day production process (made by hand!) and can be shipped to your door in 48 hours. The worst thing about it is trying to stop yourself from eating it in one sitting.

Jovial Einkorn Pastas

For that true Old World feel, <u>Jovial's Einkorn Pasta(\$3.50</u> for 12 oz) is made with Einkorn, an ancient grain that's never been genetically modified or changed by humans in the then 12,000 years we've been consuming it. Grown on small family farms in Italy and packed with B vitamins, carotenoids, and essential and trace minerals, Einkorn contains wheat gluten that's more easily digestible for those with sensitivities (those with gluten allergies should still avoid). Because of its unadulterated state, it also contains 29% more protein than wheat, making it the healthier alternative with a great taste and mouthfeel and it comes in familiar shapes like penne, linguine, spaghetti, and fusilli.

Cooking With Nonna's Passaverdura Food Mill and Cheese Grater Bowl and Lid Set

If you want to continue the Old World sauce-making traditions but you don't have a big enough backyard to house bushels of tomatoes and a basement to store all those jars (or you simply don't need a year's supply of sauce on hand), take the production duties down a few notches with the made-in-Italy <u>tabletop food mill</u> (\$30) from <u>Cooking with Nonna</u>. Its storable size makes it perfect for handling a small haul from the farmer's market or the fruits of your own garden to make a more manageable amount of homemade passata. And once the sauce is made, have a ball grating your cheese with the old-school <u>Nonna's cheese grater bowl and lid set</u> (\$32). The large size and lid make pre-grating even easier; the sturdy top also works well for making breadcrumbs or zesting.

Koita's Soy for Coffee Plant-Based Milk

Though <u>Koita's</u> entire line of Italian-sourced plant-based milks are delicious, the <u>Soy for Coffee Beverage</u> (\$33.99 for a package of six) is a standout for cappuccino lovers. With soybeans grown near Mt. Vesuvius, an area known for its weathered and ash-infused soils that yield some of the amazing pasta, wine, and cheese for which Italy is famous, and designed by Italian baristas to be 'made for frothing' the foam this liquid can produce is seriously impressive. Also impressive is that the product is free of additives, non-GMO, non-dairy, and vegan, comes in shelf-stable tetra packs and shipments arrive by seas ensuring a lower carbon footprint.

Aquavirgo Caviar

Founded by a foursome with a passion for travel, fine cuisine, and a love of Italy, <u>Aquavirgo</u> <u>Caviar</u> curates some of the finest briny jewels in the world. Farm-raised and sustainable, their sturgeon swim in the Northern Italian waters; roe is handpicked and salted following a Russian tradition resulting in a truly artisanal process. From <u>White Sturgeon</u> (\$85 for 30g) to <u>Beluga Siberian</u> (\$237 for 30g) and <u>everything in between</u>, there's a version of the delicacy to bring you a taste of *la dolce vita*.

Bona Furtuna Sardinian Pasta Shapes

Located in Corleone, Sicily, <u>Bona Furtuna</u>'s organic farm supports biodiversity, sustainable farming, and the preservation of heritage foods. Their latest offering presents a new line of Sardinian pasta shapes previously unavailable in America, such as Andarinos (a tight corkscrew rolled by hand, served with a lamb sauce), Lorighittas (long strands braided into rings, traditionally served with a fish sauce), and Ciccioneddus (a Sardinian take on gnocchi; short, squat, and ridged, served with yellow tomatoes, pancetta, and sausage). Sardinian pasta-making has long been a tradition of dedication and celebration; intricate shapes have been passed down through the generations to be used for grand occasions. Bona Furtuna's limited offering will be sold as a trio(\$75) with a recipe booklet and will only be available <u>here</u> from November through the holiday season.

Merro Anchovies

A personal favorite, <u>Merro's flat fillets of anchovies</u> are simply the best. Meaty, and not overly salty, fans of the little fish will find themselves putting them in and on everything from eggs
to salads, and hey, even their Talia di Napoli pizzas. Though <u>smaller sizes</u> are available <u>, the</u> <u>24 oz mason jar</u> (\$25) is a must; packed in sunflower oil that won't seize up in the fridge like
olive oil will, it's easier to pull out what you need. And when you find yourself needing them
for just about everything, you'll be glad you have so many on hand.
Amaro Montenegro

One of Italy's most well-known digestif, <u>Amaro Montenegro</u> is an Italian liqueur crafted from botanicals including oranges, cloves, nutmeg, and cinnamon. Its sweetly bitter yet warming flavor works well neat or mixed into cocktails like their <u>Montenegroni</u>. Created in 1885 and named in honor of a princess on her wedding day, the liqueur's creator even designed the distinct bottle as if it were an alchemist's potion. Look for it at your local liquor store or order online <u>here</u> (\$35).

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