



ROSÉ FROZÉ

INGREDIENTS

GENEROUS SINGLE SERVING

- 6 oz Chilled Rosé
- 4oz Frozen Strawberries
- 1/2oz Lemon Juice
- 1/2oz Strawberry Simple Syrup

2 SERVINGS

- 1/2 bottle Chilled Rosé (375 ml)
- 8oz Frozen Strawberries
- 1oz Lemon Juice
- 1oz Strawberry Simple Syrup

6 SERVINGS

- 1 Bottle Chilled Rosé (750ml)
- 16oz Frozen Strawberries
- 2oz Lemon Juice
- 2oz Strawberry Simple Syrup

STRAWBERRY SIMPLE SYRUP

- 4oz Strawberries
- 1/2 c White Granulated Sugar
- 1/2 Water

INSTRUCTION

Combine all ingredients in a blender and blend for 1-2 minutes to break down the strawberries into a delicious slush!

STRAWBERRY SIMPLE SYRUP INSTRUCTIONS

1. Combine sugar and water in saucepan over medium heat
 2. Stir constantly until sugar is fully dissolved, about 3 minutes
 3. Add the strawberries and bring the syrup to a light boil
 4. Cover, reduce heat to low and simmer for 15 minutes
 5. Remove from heat
 6. Strain out the berries, don't press on them
 7. Transfer the syrup to a jar with a tight seal
- Store syrup in the refrigerator for up to 2 weeks