



Frozen Cherry Lemonade

Inspired by Shutterbean's [Boozy Cherry Slushies](#)

BAH Note: The bourbon is 100% optional. But after a long day with a 3 year old, you might want to exercise that option. I whip this up in my Vitamix so breaking down the ice cubes and getting a good slushy consistency isn't hard. If your mixer needs a little help, try using crushed ice if you have that option on your ice maker, or place whole ice cubes in a plastic bag and whack them with a rolling pin to break them up.

- 1/2 cup cherry syrup (recipe below)
- 1 1/2 cup lemonade (homemade is fine but I got mine at the store)
- 1/4 cup bourbon (optional)
- 4 cups ice

Combine cherry syrup, lemonade, and bourbon (if using) in your blender and give it a good whirl. Add the ice and blend until you get a slushy consistency. Don't be alarmed if the drink separates a bit in your glass as it melts.

Shutterbean's Cherry Syrup

- 1 pound sweet cherries, pitted
- 1 cup sugar
- 1 1/2 cups water
- juice and zest of 2 limes

Cook the cherries, sugar, water, and lime juice and zest in a saucepan over medium heat for about 10 minutes or until the cherries burst and the liquid starts to simmer. Remove from the heat and let cool for 20 minutes before straining the liquid through a mesh sieve into a container for storage in the fridge.

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