

The Chopping Block

Frosé



Yield: 4-6 servings



Active time: 15 minutes

Start to finish: 6 hours, 30 minutes

One 750ml bottle rosé

1/2 cup granulated sugar

1/2 cup water

1 cup strawberries, hulled and quartered

1 cup crushed ice

1/4 cup lemon juice, freshly squeezed

- 1.** Pour the rosé into a shallow pan and place in the freezer for at least 6 hours, or until almost solid.
- 2.** In a small saucepan measure together the sugar and water and set over medium-high heat. Bring to a boil and remove from the heat. Add the strawberries, and allow to steep for 30 minutes.
- 3.** Pour the simple syrup through a fine sieve, discarding the strawberries, and refrigerate until cold. ***Tip:** instead of discarding the strawberries, enjoy them as a snack!*
- 4.** Scrape the frozen rosé into a blender. Add the simple syrup, lemon juice and crushed ice, and blend until smooth.
- 5.** Pour into glasses and serve. ■