

Recipe

Strawberry Rosé Frozen Lemonade
– Cool Summer Cocktail

Lemon-Basil Simple Syrup Ingredients

2 lemons—juiced/zested
½ cup of sugar
1 cup of water
1 tablespoon of wildflower honey
8 fresh basil leaves (whole)

Lemon-Basil Syrup Directions

- Juice/zest both lemons into a deep saucepan.
- Stir in the sugar, water, honey.
- Bring to a slow boil on medium heat.
- Allow the mixture to bubble and steam uncovered for 2-3 minutes—until the sugar has melted entirely into the water.
- Drop the whole basil leaves into the lemony liquid.
- Cover pot with a lid, allowing the liquid to steep for 30 minutes at room temperature.
- Scoop out the basil leaves. Pour the liquid into a mason jar for storage.
- Chill in the fridge for 30 minutes before using in frozen cocktails or smoothies.

Strawberry-Rosé-Lemonade Ingredients

1 bottle of French rosé wine (dry preferred)
1 cup of [roasted strawberry-balsamic sauce](#)
2 ½ cups of ice

Strawberry-Rosé-Lemonade Directions

- Pour the bottle of rosé and ice cubes into your blender.
- Add in the strained lemon syrup (cooled off) and 1 cup of the cooled-off strawberry basil sauce (cooled off).
- Blend everything on high for 2-3 minutes—until a smooth, frozen daquiri texture forms.
- Pour your berry-rosé lemonade into a tall glass, garnishing with a sprig of fresh basil or mint.

Chef Chris Atwood's Notes:

Frozen rosé (aka “frosé”) is all the rage. It’s an adult take on the slushy. Berry notes in rosé wine make it a great canvas for a cooling drink. This easy summer cocktail recipe goes one step further—literally blending rosé wine, juicy strawberries, and tangy lemon. You’ll whip up a refreshing summer sip without the hassle of needing to pre-freeze the wine.

