
Frozen Strawberry Gin Lemonade

Fun Cooking

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Servings: 2

8 ounces (1-1/2 cups) strawberries

1/3 cup sugar

1/3 cup (2 lemons) fresh lemon juice

1/2 cup gin

lemon twists (for garnish)

Hull the strawberries and place on a plate. Freeze until firm, at least one hour.

Meanwhile, make a simple syrup: In a saucepan, heat 1/3 cup of water and the sugar over medium heat, stirring until the sugar dissolves. Let cool.

In a blender, combine the simple syrup, frozen strawberries, 1-1/2 cups of ice, the lemon juice and the gin. Blend until thick and smooth.

Pour the drink into glasses. Garnish each glass with a lemon twist.

Beverages

Per Serving (excluding unknown items): 298 Calories; trace Fat (0.9% calories from fat); trace Protein; 40g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 1/2 Fruit; 2 Other Carbohydrates.