

Paradise Frose

www.today.com

Servings: 4

1 bottle (750 ml) dry rose' wine

1/2 cup granulated sugar

1/2 cup freshly squeezed lemon juice

1/2 cup vodka

orange wheels (for garnish)

In a blender, combine the wine, sugar, lemon juice and vodka. Pulse on high until well aerated and all the sugar has been dissolved, about 30 seconds.

Transfer the blended ingredients to a mixing bowl. Freeze, uncovered, for six hours or overnight (the wine and the vodka will prevent the mixture from freezing entirely).

Remove from the freezer. Return to the blender. Blend on high until smooth, about 10 seconds.

Serve in a rocks glass and garnish with an orange wheel and a straw.

Per Serving (excluding unknown items): 161 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 25g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1 1/2 Other Carbohydrates.