

Rosemary Strawberry Daiquiri

*Sue Gronholz - Beaver Dam, WI
Taste of Home Annual Recipes 2021*

Servings: 8

1 cup sugar

1 cup water

4 fresh rosemary sprigs

EACH SERVING

*1 cup frozen unsweetened
sliced strawberries*

1 1/2 ounces white rum

2 tablespoons lime juice

*whole fresh strawberries
(for garnish)*

*rosemary sprigs (for
garnish)*

Preparation Time: 20 minutes

In a small saucepan, bring the sugar and water to a boil. Reduce the heat. Simmer for 10 minutes. Remove from the heat. Add the rosemary. Steep, covered, for 10 to 15 minutes according to taste.

Discard the rosemary. Cool completely. Store in an airtight container in the refrigerator for up to one month.

For each serving: In a blender, combine the frozen strawberries, rum, lime juice and two tablespoons of the rosemary syrup. Cover and process until smooth.

Pour into a chilled glass. Garnish with a whole strawberry and a rosemary sprig.

Per Serving (excluding unknown items): 111 Calories; trace Fat (0.4% calories from fat); trace Protein; 25g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 0 Fat; 1 1/2 Other Carbohydrates.