

## Bourbon Lemonade Slush: Easy, Refreshing & Perfect for Summer!

perfectly icy, spoonable slush



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### INGREDIENTS

2 cups ice cubes  
1 cup fresh lemon juice (from about 4-6 lemons)  
¾ cup granulated sugar (or more, to taste)  
1 cup bourbon (your preferred brand)  
1 cup cold water  
Garnish: Lemon slices or fresh mint sprigs

### DIRECTIONS

1. Prepare Lemonade Base: In a large pitcher or bowl, combine the 1 cup fresh lemon juice, ¾ cup granulated sugar, and 1 cup cold water. Stir well until the sugar is completely dissolved. This is your homemade lemonade base. Taste and adjust sugar if needed.
2. Blend into Slush: In a high-speed blender, combine the prepared lemonade base and 2 cups of ice cubes. Add the 1 cup bourbon. Blend on high speed until the mixture is thick and smooth, with an icy, slushy consistency. You may need to use a tamper (if your blender has one) or pause and stir occasionally to ensure all the ice is blended. If it's too thick to blend, add a tiny splash more cold water (1 tablespoon at a time).
3. Serve and Garnish: Pour the Bourbon Lemonade Slush into your favorite serving glasses (chilled glasses are ideal!). Garnish each glass with a fresh lemon slice or a sprig of mint.
4. Enjoy! Serve immediately and enjoy your perfectly refreshing and zesty Bourbon Lemonade Slush!

### SWAPS & NOTES

**Ice:** Plenty of ice is crucial for achieving that slushy consistency.

**Lemon Juice:** Freshly squeezed lemon juice is essential for the best, brightest, and most authentic lemonade flavor.

**Bottled lemon juice** won't give the same vibrant taste.

**Sugar:** Adjust the amount of granulated sugar to your preferred sweetness level.

## TIPS FOR SUCCESS

**Fresh Lemon Juice:** This is the key ingredient for the best flavor.

**Adjust Sweetness:** Taste your lemonade base before adding bourbon to ensure it's to your liking.

**High-Powered Blender:** A good blender is crucial for achieving a smooth, consistent slush without large ice chunks.

**Blend Until Smooth:** Keep blending until all ice is crushed and incorporated for a uniform slushy texture.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/bourbon-lemonade-slush-easy-refreshing-perfect-for-summer/>