

Raspberry Lemonade Slush Recipe: A Cool and Tangy Summer Drink

1. Perfect Balance of Sweet and Tart:



TIME
10 min

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INGREDIENTS

2 cups fresh raspberries (or frozen if out of season)
1 cup freshly squeezed lemon juice (about 4-6 lemons)
1 cup granulated sugar (adjust to taste)
4 cups ice
1 cup water
Fresh mint leaves for garnish (optional)

DIRECTIONS

- 1. Prepare the : Ingredients:** Start by washing the raspberries thoroughly. If you're using fresh lemons, roll them on the counter to make juicing easier. Cut them in half and juice them until you have one cup of lemon juice.
- 2. Blend the : Base:** In a blender, combine the raspberries, lemon juice, sugar, and water. Blend on high until the mixture is smooth and the sugar is dissolved. This should take about 30 seconds.
- 3. Add : Ice:** Gradually add the ice to the blender while blending on low speed. Continue blending until the ice is crushed and the mixture reaches a slushy consistency. You may need to stop and scrape down the sides of the blender to ensure everything is well mixed.
- 4. Taste and : Adjust:** Before serving, taste the slush. If you prefer it sweeter, add more sugar and blend again. If it's too thick, add a little more water to reach your desired consistency.
- 5. Serve and : Garnish:** Pour the slush into glasses and garnish with fresh mint leaves if desired. Serve immediately for the best texture and flavor.

TIPS FOR SUCCESS

Use Fresh Ingredients: Whenever possible, opt for fresh raspberries and lemons.

The flavor is significantly better than using bottled lemon juice or frozen raspberries.

Experiment with Flavors: Try adding other fruits like strawberries or blueberries for a mixed berry slush.

You can also add a splash of soda for a fizzy twist.

