

## Layered, Colorful, and Totally Refreshing: Why I Keep Frozen Fruit Just to Make These Slushies

When the weather heats up, I crave drinks that are cold, fruity, and fun. Enter the



**TIME**  
**10 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

You'll Need (Serves 2 | Prep Time: 10 minutes | Total Time: 10 minutes)

For the Pineapple Slush: 2 cups frozen pineapple chunks 1 cup pineapple juice (or water) 1 tbsp honey (optional, to taste):

For the Strawberry Slush: 2 cups frozen strawberries 1 cup strawberry juice (or water) 1 tbsp honey (optional, to taste) How I Make Them (:

### DIRECTIONS

1. Step-by-: Step)
2. Blend the : Pineapple Slush
3. In a high-speed blender, I combine the
4. frozen pineapple
5. pineapple juice (or water)
6. . I blend until it's smooth and creamy but still thick enough to hold shape. If it's too thick, I add a splash more juice.
7. Once blended, I pour it into a bowl or measuring cup and
8. pop it in the freezer
9. while I prep the second layer. This helps it stay icy while I make the strawberry portion.
10. Blend the : Strawberry Slush
11. After rinsing the blender, I do the same with the
12. frozen strawberries
13. strawberry juice (or water)
14. , and honey. Blend until it's thick and spoonable.
15. Note: If you're using really ripe strawberries or pineapple, you might not need any sweetener at all-always taste and adjust!
16. Swirl & : Serve
17. I grab two tall glasses and alternate
18. spoonfuls of the pineapple and strawberry slush
19. , layering them to create a striped look.
20. Then, using a
21. spoon or a wide straw
22. , I give it a light swirl through the glass to create that signature marbled swirl. Not too much-just enough

to mix the colors slightly without blending them fully.

23. Serve with a straw, maybe a fresh fruit garnish if I'm feeling extra, and sip away.
24. Fun : Variations I've Tried and Loved
25. Add a squeeze of lime juice

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

Original recipe: <https://chefmaniac.com/layered-colorful-and-totally-refreshing-why-i-keep-frozen-fruit-just-to-make-these-slushies/>