Christmas SLUSH



INGREDIENTS

- 2 cups sugar
- 4 cups water
- 2 cups additional water
- 4 green tea bags
- 32 oz. frozen strawberries, thawed and puréed
- 12 oz. frozen lemonade concentrate
- 1–2 cups brandy *(omit for a non-alcoholic version)*
- 7UP or sour soda, for serving

DIRECTIONS

1. Bring the sugar and 4 cups of water to a boil. Set aside to cool.
2. Heat the remaining 2 cups of water in a saucepan. Add the green tea bags and steep until dark.
3. Purée the thawed strawberries in a blender. This makes them easier to drink through a straw.
4. In a 5-quart plastic pail (an ice cream pail works great), combine the puréed strawberries, frozen lemonade concentrate and brandy. I have used just 1 cup of brandy, and that works well too!
5. Pour in the cooled sugar water and the steeped green tea. Mix well.
6. Place in the freezer and stir a few times throughout the freezing process.

TO SERVE

Fill a glass halfway with frozen slush and top with 7UP or sour soda. Serve with a wide straw and enjoy!

From the Kitchen of

Lisa Bongean

PRIMITIVE GATHERINGS