



Boozy Frozen Strawberry Lemonade

Makes: 4 servings

Prep Time: 10 minutes

Total Time: 20 minutes plus freeze time 4 hours

Ingredients

- 1 cup (8 ounces) Prosecco
- 3/4 cup (6 ounces) lemon-flavored vodka
- 1/2 cup loosely packed fresh basil leaves, plus more for garnish
- 1/4 cup (2 ounces) limoncello
- 2 cups (1 pint) lemon sorbet, softened
- 6 large (about 6 ounces total) fresh strawberries, hulled and halved lengthwise

Instructions

Using a cocktail muddler or handle of a wooden spoon, muddle together Prosecco, vodka, basil, and limoncello in a cocktail shaker until basil is starting to bruise and tear into pieces. Set aside.

Process sorbet and strawberries in a blender until smooth, about 30 seconds. Pour basil infusion from cocktail shaker through a fine mesh strainer into blender; discard solids. Pulse just until combined, 3 to 4 pulses. Transfer blended mixture to a medium-size freezer-safe bowl or resealable container. Cover and freeze until firm, at least 4 hours or up to overnight (12 hours).

Remove frozen mixture from freezer; let stand at room temperature until softened slightly, about 10 minutes. Scoop mixture into blender; process until smooth, about 30 seconds. Divide evenly among 4 Champagne flutes or wine glasses. Garnish with additional basil, and serve immediately.

Recipe adapted from Food & Wine