

## **Arnold Palmer Slushie**

<http://userealbutter.com/2014/09/03/arnold-palmer-iced-tea-lemonade-slushie-recipe/>

1 cup sugar  
1 cup water  
4 tsps loose black tea  
2 cups boiling water  
1 cup lemon juice, fresh squeezed  
ice

Combine 1 cup of sugar and 1 cup of water in a small saucepan over high heat. Bring to a boil while stirring to help dissolve the sugar. Let boil for a minute then remove from heat. Let the simple syrup cool (should make about 1 1/2 cups). Steep 4 teaspoons of loose black tea in 2 cups of boiling water for 3 minutes. Strain the tea through a sieve and discard the tea leaves. Let the tea cool. When the simple syrup is no longer hot, combine it with the lemon juice to make a concentrated lemonade. Add the tea to the lemonade concentrate. Put 1 cup of ice in a blender with 1 cup of the Arnold Palmer mix. Run the blender on high until the ice has been completely slushed. Pour in a highball and serve. Makes 6 slushies.