

Frosé, two ways

<http://userealbutter.com/2018/06/10/frose-recipe/>

from [Bon Appétit](#) and [Food52](#) and technique tip from [Food & Wine](#)

classic frosé

1/2 cup sugar

1/2 cup water

8 oz. strawberries, hulled and quartered

1 bottle (750 ml) bold rosé (rosé of Pinot Noir, Merlot, or Malbec), chilled

2 1/2 oz. fresh lemon juice

Combine sugar and water in a small saucepan over medium-high heat, stirring until the sugar dissolves. Let come to a boil. Remove from heat. Add the strawberries to the pan, cover with a lid, and let steep for 30 minutes. Strain the syrup through a sieve without pressing the berries (you can use the berries on ice cream or cake or waffles) and let cool completely. Pour the rosé, strawberry syrup, and lemon juice into an ice cream machine and let churn for 20 to 30 minutes until it is all slush and no liquid. Serve immediately or freeze (it will remain pretty soft due to the alcohol). Serves 4-6.

*Alternatively, if you don't have an ice cream machine, you can pour the rosé into a large shallow vessel and freeze it (about 4-6 hours). Make the strawberry syrup as listed above, then place everything in a blender and blitz it until smooth. The original recipe says to add a cup of ice, but we prefer not to dilute the frosé.

fruity frosé

1/2 cup sugar

1/2 cup water

8 oz. strawberries, hulled and quartered

1 oz. lemon juice

1 bottle (750 ml) bold rosé (rosé of Pinot Noir, Merlot, or Malbec), chilled

Combine sugar and water in a small saucepan over medium-high heat, stirring until the sugar dissolves. Let come to a boil. Remove from heat and let cool completely. Pour the simple syrup, strawberries, and lemon juice into a blender and purée until smooth. Pour the purée and the rosé into an ice cream machine and let churn for 20 to 30 minutes until it is all slush and no liquid. Serve immediately or freeze (it will remain pretty soft due to the alcohol). Serves 4-6.

*Alternatively, if you don't have an ice cream machine, you can pour the rosé into a large shallow vessel and freeze it (about 4-6 hours). Lay the strawberries out in a single layer on a plate or baking sheet and freeze (about 1-2 hours). Make the simple syrup as instructed above. Place the frozen rosé, frozen strawberries, simple syrup, and lemon juice in a blender and blitz it until smooth.