

Thai Basil and Watermelon Slushie

Thai basil infuses this frozen watermelon cocktail with refreshing licorice flavor notes.

Prep Time: 10 minutes

1/3 cup sugar
1/4 cup water
1/4 cup chopped Thai basil
2 cups chopped seeded watermelon
4 ounces vodka
1 ounce melon liqueur
1 tablespoon fresh lemon juice
3 cups ice cubes

1. Bring sugar and water to boil in small saucepan. Stir in basil. Remove from heat. Let stand 10 minutes.
2. Place watermelon, basil syrup, vodka, liqueur and lemon juice in blender container; cover. Blend on high speed until smooth. Add ice; blend until slushy. Pour into beverage glasses. Serve immediately.

Makes 4 (1-cup) servings.

Thai Basil and Watermelon Slushie Mocktails: Prepare as directed, omitting vodka and liqueur and decreasing ice cubes to 2 cups.