



# Easy Cherry Frosé for Summer Nights

## The First Sip That Stole My Heart

I still remember my first cherry frosé. A friend handed me a frosty glass at a backyard party. The sweet-tart burst of cherries mixed with rosé made me sigh. The ice-cold slush melted just right in the summer heat. **Ever wondered how five minutes could turn into pure joy?** Now I keep frozen cherries stocked all season. It's my go-to for lazy evenings. Try it—you'll taste why.

## My Blender Blunder (and Why It Worked)

My first try went sideways. I forgot to pit the cherries—oops! The blender groaned, but the pits added a subtle crunch. Surprisingly, my

friends loved the texture. **Mistakes remind us cooking is about fun, not perfection.** Home recipes should feel lived-in, like your favorite jeans. Share your kitchen fails below—I'll go first!

## Why This Drink Dances on Your Tongue

– Frozen cherries keep it thick but scoopable, like grown-up sorbet. – Rosé's light floral notes balance the fruit's bold sweetness. **Which flavor combo surprises you most—cherry-rosé or the vodka kick?** Vote in the comments! I'm team cherry-rosé all the way.

## A Sip of History

Frosé blew up in 2016 NYC bars, but slushy wines go way back. Italians have sipped granita di vino for centuries. \*Did you know rosé gets its pink hue from grape skins?\* This drink is summer's love letter to easy living. Share your twist—I bet yours will be legendary.



## Easy Cherry Frosé for Summer Nights

### Ingredients:

Ingredient	Amount	Notes
Frozen cherries	4 cups	
Granulated sugar	$\frac{1}{4}$ cup	
Rosé wine	1 (750 ml) bottle	
Vodka	4 oz	Optional

### How to Make Cherry Frosé in 5 Minutes Flat

#### Step 1

See also Easy Rhubarb Dump Cake Recipe for a Sweet Tangy Dessert

Grab your blender and toss in 4 cups of frozen cherries. Add  $\frac{1}{4}$  cup sugar for a touch of sweetness. Pour in a full bottle of rosé—no need to measure. For a boozy kick, throw in 4oz vodka. **Step 2** Blend everything until smooth, like a slushy dream. Taste and add more sugar if needed. Pour into glasses right away for the best texture. Leftovers? Freeze in a tight-lid container. \*(Hard-learned tip: Freeze your glasses for 10 minutes first—extra chill!)\* **What's your go-to summer drink?** **Share below!** **Cook Time:** null **Total Time:** 5 minutes **Yield:** 6 servings **Category:** Drinks, Summer

### 3 Fun Twists on Classic Cherry Frosé

**Tropical Vibes** Swap cherries for frozen mango and pineapple. **Berry Blast** Mix in raspberries or strawberries for extra tang. **Creamy Dream** Add a splash of coconut milk for richness. **Which twist would you try**

**first? Vote in the comments!**

## **Serving Ideas for Your Frosé Fiesta**

Pair with salty snacks like pretzels or cheese straws. Top with fresh mint or a cherry on the rim. Sip with sparkling water or a crisp white wine.

**Which would you choose tonight? Tell us below!**



## Easy Cherry Frosé for Summer Nights

### Keep It Cool

This cherry frosé is best served right away. But life happens—you might have leftovers. Pour extra into a freezer-safe container. Stir it every 30 minutes if you want a slushy texture. For a firmer treat, freeze it solid and scoop like sorbet. \*Fun fact: Frozen rosé was a happy accident in 1970s France.\* Batch-cooking tip: Double the recipe for parties—just blend in two rounds. Why this matters: Freezing keeps flavors bright, but thawing can make it watery. Ever tried freezing drinks for later? How did it turn out?

See also [No Bake Chocolate Oatmeal Slice](#)

### Fix Common Frosé Fails

Too icy? Your blender might need a pause. Stop, stir, then blend again. Too sweet? Add a squeeze of lemon or a splash of water. Too thin? Toss in extra frozen cherries or ice. Why this matters: Small tweaks save the drink—and your mood. My neighbor once added spinach by mistake (don't ask). The fix? More cherries and laughter. What's your biggest kitchen oops? Share below!

### Your Frosé Questions, Answered

**Q: Can I make this gluten-free?** A: Yes! Rosé and vodka are naturally gluten-free. Check labels to be safe. **Q: How far ahead can I prep?** A: Freeze it up to 3 days. Stir well before serving. **Q: Any cherry swaps?** A: Try frozen strawberries or peaches. Adjust sugar to taste. **Q: Can I halve the recipe?** A: Absolutely. Use half the wine and cherries. **Q: Vodka necessary?** A: Nope. It adds kick, but the frosé shines without it.

## Cheers to Summer

This frosé is your ticket to easy summer nights. Sip slow, share often. Tag **Savory Discovery on Pinterest** with your twist—I'd love to see! Happy cooking! —Elowen Thorn.

You need to try !



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Author: Elowen Thorn

Cooking Method:[Blending](#)



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Courses: [Drinks](#)

Difficulty: **Beginner**

Prep time: **5 minutes**



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Cook time: **minutes**

Rest time:



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**Total time: 5 minutes**

Servings: **6 servings**

Calories: **kcal**

**Best Season: Summer**

## **Description**

Enjoy a refreshing and fruity Easy Cherry Frosé for Summer Nights,

perfect for warm evenings.

## Ingredients

- 4 C frozen cherries
- 1/4 C granulated sugar
- 1, 750 ml bottle of rosé wine
- optional add in: 4oz vodka

## Instructions

1. Place all ingredients in a blender and blend until combined and smooth.
2. Pour into glasses and enjoy immediately.
3. If you are not serving all of your frosé right away, place the remaining frosé in an air-tight container in the freezer. When ready, give the mixture a stir and scoop into serving glasses.

## Notes

For a stronger cocktail, add vodka as an optional ingredient.

Keywords: Cherry, Frosé, Rosé, Summer, Cocktail

See also Easy Homemade Peanut Butter Cups Recipe