



Strawberry Peach Frosé Slush Cocktail

The First Sip That Stole My Heart

The first time I tried strawberry peach frosé, it was a scorching summer day. The icy blend hit my tongue—sweet, tart, and instantly refreshing. I swear I heard angels sing. **Ever wondered how two fruits and wine could taste like pure joy?** Now, it's my go-to for lazy afternoons or backyard hangs. Trust me, one sip and you'll be hooked too. What's your favorite summer sip? Share below!

My Blender Blunder (And Why It Worked)

My first frosé attempt was... messy. I forgot to freeze the fruit ahead and ended up with a watery slush. But guess what? A splash of vodka

saved the day—extra chill, extra fun. **Mistakes in the kitchen often lead to happy surprises.** That's why I love homemade drinks. They're forgiving and full of personality. Ever had a kitchen fail turn into a win? Tell me your story!

Why This Combo Slays

– Strawberries bring bright tang, while peaches add creamy sweetness. Together? Magic. – The rosé's light floral notes tie it all up like a pretty bow. **Which flavor combo surprises you most?** Try it with a drizzle of honey for extra depth. Or skip the sugar if your fruit is super ripe.

A Sip of History

Frosé blew up in NYC bars around 2016, but slushy wines go way back. Southerners have sipped frozen sangria for decades. *Did you know rosé gets its pink hue from grape skins?* This drink is proof that simple ideas often stick. What's your take on trendy sips—love 'em or leave 'em?



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Ingredients:

Ingredient	Amount	Notes
Frozen peach slices	2 cups	
Frozen strawberries (whole or sliced)	2 cups	
Granulated sugar	1/4 cup	
Rosé wine	1 (750 ml) bottle	
Vodka	4 oz	Optional

How to Make Strawberry Peach Frosé Slush Cocktail**Step 1**

See also [Sweet Canadian Butter Tart Delights](#)
Gather all your ingredients and a blender. Frozen fruit works best for a thick slush. Measure the sugar and wine carefully. This ensures the perfect balance of sweet and tart. **Step 2** Add everything to the blender and secure the lid. Blend on high until smooth and creamy. Scrape the sides if needed to mix evenly. Pour into glasses right away for the best texture. **Step 3** Serve immediately for a refreshing treat. If saving some, freeze it in a sealed container. Stir before scooping into glasses later. (Hard-learned tip: Freeze leftovers in ice cube trays for easy single servings.) **What's your favorite frozen fruit for slushies?**
Share below! **Cook Time:** null **Total Time:** 5 minutes **Yield:** 6 servings **Category:** Drinks, Cocktails

Creative Twists on Frosé

Tropical Twist Swap peaches for frozen mango and add coconut water. It's a beachy vibe in a glass. **Spicy Kick** Blend in a pinch of chili powder or tajín. Sweet heat makes it unforgettable. **Berry Blast** Use mixed berries instead of strawberries. Blueberries or raspberries add deep color and flavor. **Which twist would you try first? Vote in the comments!**

Serving & Pairing Ideas

Serve with fresh fruit skewers or salty pretzels. A mint sprig makes it look fancy. Pair with sparkling water for a non-alcoholic option. Try it with a crisp white wine for a double sip. **Which would you choose tonight?**



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Keep It Fresh or Freeze for Later

This frosé slush is best served right away. The texture stays smooth and icy-cold. If you have leftovers, freeze them in a tight-sealed container. Stir well before scooping into glasses later. *Fun fact*: Freezing rosé won't make it boozy—just slushier!

See also [Easy Cherry Dump Cake with Box Mix](#)
Batch-cooking tip: Double the recipe for parties. Just blend in two rounds to avoid overloading your blender. Why this matters: Prepping ahead saves time when guests arrive. Ever tried freezing cocktails? Share your tricks below!

Quick Fixes for Common Frosé Fails

Too thick? Add a splash of rosé or water. Too thin? Toss in extra frozen fruit. Blender struggling? Pulse slowly or let fruit thaw slightly. Why this matters: Small tweaks save the drink—and your blender. Not sweet enough? Stir in honey or simple syrup. Vodka too strong? Skip it or use half. Did your frosé turn out perfect? Tell us your secret!

Your Frosé Questions, Answered

Q: Can I make this gluten-free? A: Yes! Rosé and vodka are naturally gluten-free. Just check labels to be safe. **Q: How far ahead can I prep this?** A: Blend right before serving. Freeze leftovers up to 3 days. **Q: What if I don't have peaches?** A: Swap in mango or pineapple. The flavor will still pop. **Q: Can I halve the recipe?** A: Absolutely. Use half the ingredients in the same steps. **Q: Will kids like this?** A: Skip the booze. Blend with lemonade instead.

Cheers to Sweet Summer Sips

This frosé is my go-to for backyard hangs. It's easy, refreshing, and always a hit. *Fun fact*: I first made it for a neighbor's BBQ—now they ask yearly! **Tag Savory Discovery on Pinterest with your frosé pics!** Let's see those sunny sips. Happy cooking! —Elowen Thorn.

You need to try !



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Strawberry Peach Frosé Slush Cocktail | 11

[Print Recipe](#)



Strawberry Peach Frosé Slush Cocktail | 12

Strawberry Peach Frosé Slush Cocktail

Author: Elowen Thorn



Strawberry Peach Frosé Slush Cocktail | 13

Cooking Method:[Blending](#)



Strawberry Peach Frosé Slush Cocktail | 14

Cuisine:[American](#)



Strawberry Peach Frosé Slush Cocktail | 15

Courses: [Drinks](#) [Cocktails](#)



Strawberry Peach Frosé Slush Cocktail | 16

Difficulty: **Beginner**

Prep time: **5 minutes**



Strawberry Peach Frosé Slush Cocktail | 18

Cook time: **minutes**



Strawberry Peach Frosé Slush Cocktail | 19

Rest time:



Strawberry Peach Frosé Slush Cocktail | 20

Total time: 5 minutes



Strawberry Peach Frosé Slush Cocktail | 21

Servings: **6 servings**



Strawberry Peach Frosé Slush Cocktail | 22

Calories: **kcal**

Best Season: Summer

Description

A refreshing and fruity slush cocktail made with frozen peaches,

strawberries, and rosé wine. Perfect for summer gatherings!

See also Caramel Swirl Iced Espresso Delight

Ingredients

- 2 C frozen peaches slices
- 2 C frozen strawberries whole or sliced
- 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 the optional vodka. Adjust sugar to taste based on the sweetness of your fruit and wine.

Keywords:Strawberry, Peach, Frosé, Slush, Cocktail, Summer