

FROZEN COCKTAILS, FULLY



THE COOKFUL

Edited by Christine Pittman and Heather McCurdy

Frozen Cocktails, Fully

It's HOT HOT HOT out there. Whether you love or hate these long hot summer days, I bet you can agree that frozen cocktails make them better. Sitting by the pool, or on the deck, or even inside in the air conditioning, nothing makes summer more enjoyable than a frosty beverage. Which is why we're focusing on slushy drinks for the month of July.

We're bringing you classic slushies like frozen margaritas, daiquiris, and pina coladas for sure. We're also taking some favorite cocktails and turning them into frozen concoctions. Wait until you try our Frozen Moscow Mule and our Frozen Tequila Sunrise. Yum! To round out the series, we've also got some new boozy drinks like a Homemade Butterbeer and a vodka-spiked Frappuccino.

This is going to be such a fun and tasty summer. Let's get out those blenders, glasses and straws and start slurping!

Christine

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The Top Five Tips for Making Frozen Drinks in a Blender

By Kevin Kessler

Making the perfect frozen drink requires an important kitchen appliance – a good blender – and some handy tips. You'll be blending drinks like a pro in no time.

Frozen alcoholic drinks really hit the spot. All the relaxing buzziness of an alcoholic beverage with the cold refreshing taste of a frozen treat is exactly what a hot day calls for. When ordering these up at a bar or restaurant, they come out perfectly, more often than not. But when you're trying to blend up some frozen margaritas for your summer parties and they're coming out a watery mess, you begin to realize there's an art to creating a frozen beverage.

What do bartenders know that you don't? And how can you improve your chances at blending together that perfect frozen alcoholic drink? Here are some tips and tricks that will help you achieve frozen beverage bliss.

1. USE A POWERFUL BLENDER

You need a blender that'll do the job right. There's nothing worse than having huge chunks of ice cube still floating around in your frozen drink. To that end, you need to use a high-powered blender. A Ninja, Blendtec or Vitamix should do the job nicely.

There are also frozen beverage machines, made solely for the task of creating the perfect frozen mixed drink. I would recommend one of these if you have the money to spend, as you know that they will have the specs to do exactly what you need them to do. Many of them even have a spout built into the machine so you can pour directly from the blender into a glass.

2. USE CRUSHED ICE

All too often people just dump a tray of ice cubes into a blender and expect that to be enough. Breaking down big bulky cubes into a manageable slush makes your blender work overtime. By using crushed ice, part of the blender's job is already done. The end result gives you the perfect consistency, without having to over blend.

Tips for Making Frozen Drinks in a Blender

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3. DON'T BLEND FOR TOO LONG

One of the easiest mistakes to make when creating a frozen beverage is letting the blender run for too long. Doing this can create a thin or runny beverage. Don't sacrifice that perfect slushy consistency. It should be your end goal.

4. USE FROZEN FRUIT

If you're using fruit in your frozen drink recipe, consider using frozen fruit rather than room temperature. Whether this means you freeze fresh fruit or buy pre-packaged frozen fruit from your grocery store, the end result will be thicker, with a more pleasing consistency. If you want more flavor, consider freezing the fruit yourself when it's fresh.

5. START THE BLENDER ON LOW

Cranking up your blender to high speed is a common mistake made out of impatience or eagerness. Either way, it's a great way to hurt your expensive blender blades. Start it off with a few pulses, just to start breaking up the ingredients. Then, move it to a low setting and slowly crank it up until you're blending on high. A little patience goes a long way when creating the perfect frozen drink.

So, there you have it! Five tips on how to create the perfect frozen beverage. What is your favorite frozen drink recipe? Sound off and let us know!



Boozy Frappuccino

By Sam Ellis

This isn't an ordinary drive-thru frappuccino. Oh no, this boozy frappuccino is just for adults and is the perfect summer happy hour drink.

A good Frappuccino can turn your day around, especially in the summer. There's just enough caffeine, cream and sweetness to refresh you and fulfill your sweet tooth.

My personal favorite is a classic coffee-flavored frappuccino, but have fun with it and try adding your own flavors.

Here are my tips for making the best boozy frappuccino in town.

KEEP THAT COFFEE FLAVOR STRONG.

- Use a pre-made iced coffee that you can find in the refrigerated section of your grocery store. The flavor isn't as diluted as it is if you make coffee and add ice to cool it down. Plus,

Boozy Frappuccino

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this shortcut gets your drink in your hand faster.

- Another option is to use cold brew if you choose to make the coffee base yourself.

ADD IN YOUR FAVORITE FLAVORS.

- If you want a mocha flavored frappuccino, try adding 1/4 cup chocolate syrup while you're blending the ingredients together. It gives you just enough chocolate flavor while not making it overly sweet.
- If you love peppermint, add a splash of peppermint extract, but go light! A little goes a long way.

ADD THE BOOZE.

- To make it extra boozy, replace the vanilla ice cream with 2 ounces of Irish cream.
- Want less? You can leave the coffee liqueur out if you don't have it on hand or are just looking for a light adult beverage.

ADD SOME FINISHING TOUCHES.

- Drizzle chocolate on the inside of your cup before pouring in your drink like they do at Starbucks. It's super easy but makes your drink look fancy.
- Top it all with some whipped cream and more chocolate drizzle.

Finally, make sure you use a high powered blender to ensure you don't get big chunks of ice. Getting those stuck in the straw is no fun.

Now whip up some boozy frappuccinos and enjoy your afternoon.

Boozy Frappuccino

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Yield: 2 drinks

Prep Time: 5 minutes

Total Time: 5 minutes

Ingredients:

For the Drink

2 cups ice

1 cup iced coffee

1/2 cup vanilla ice cream

2 oz. vodka

2 oz. coffee liqueur

To Top

Whipped cream

Chocolate drizzle

1. Place ice, iced coffee, vanilla ice cream, vodka and coffee liqueur in a blender.
2. Pulse first and then blend on high until ice is fine, about 2-3 minutes.
3. Divide between two glasses. Top with whipped cream and chocolate drizzle, if desired.



Frozen Butterbeer

By Sam Ellis

Now you don't have to wait for that occasional trip to Florida to enjoy your favorite wizard's drink. It's time for some Frozen Butterbeer, adult-style.

I don't know about you, but I grew up on Harry Potter. Besides all the cool candy that's described on the Hogwarts Express or the food from the feasts in the Great Hall, the one thing I always wanted to try above all was the Butterbeer.

There's something about drinking the same thing as my childhood fictional characters that just brings me such joy. They drink it in the Three Broomsticks and describe it in the book as "a little bit like less-sickly butterscotch."

This only means one thing: find the perfect balance of butterscotch. To make this even better, we're making our Butterbeer frozen and perfect for adults by adding a little alcohol (just like we did with our Boozy Frappuccino – we're onto you, see? We know what you want!).

The butterscotch schnapps is honestly what brings this whole thing together. It cuts the cream

Frozen Butterbeer

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soda to give it more butterscotch flavor without being too sweet. I used plain vodka, but using a whipped cream or vanilla vodka would definitely be great options too.

To make this even creamier, try adding 1/2 cup vanilla ice cream. Doing this makes the drink itself a little lighter (in color), so if you're looking for your drink to be more butterscotch colored, I'd definitely opt to leave it out. Either way, it's a drink for the books – 7 of them to be exact!

Yield: 2 drinks

Prep Time: 5 minutes

Total Time: 5 minutes

Ingredients:

For the Drinks

2 cups ice

1 cup cream soda

4 oz. butterscotch schnapps

2 oz. vodka

To Top

Whipped cream

Butterscotch drizzle

1. Place ice, cream soda, butterscotch schnapps and vodka in a blender.
2. Pulse first and then blend on high until ice is fine, about 2-3 minutes.
3. Serve in two glasses. Top with whipped cream and butterscotch drizzle, if desired.



Classic Frozen Daiquiris

By Kelly Nardo

We're showing you just how easy it is to make a classic frozen daiquiri at home. What'cha waiting for? It'll be ready in no time.

Daiquiris originally come from Cuba and are a family of cocktails that include rum, citrus juice and sweetener. They became popular in the 1940s and have evolved over the years to include many variations ranging from the classic, a banana daiquiri (our favorite), this [strawberry daiquiri](#) and even an avocado daiquiri.

Most of the time you'll see them blended with fruit but we're keeping it super simple with this classic frozen daiquiri. All you need is rum, lime juice, [simple syrup](#) and ice. Use a high-powered blender and this perfect summer drink comes together in under 5 minutes. You'll feel like you're strolling along the streets of Havana in no time.

If you're not a rum person but want a classic summer cocktail, check out our [Best Margarita Recipe](#).

Classic Frozen Daiquiris

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Yield: 2 drinks

Prep Time: 5 minutes

Total Time: 5 minutes

Ingredients:

4 cups ice

4 oz. white rum

1/4 cup lime juice

2 Tbsp. [Simple Syrup](#)

Lime wedges for garnish

1. Put ice, rum, lime juice and simple syrup into a blender.
2. Pulse first and then blend until combined and a slushy consistency forms.
3. Pour into 2 glasses and garnish with lime wedges.



Frosé (Frozen Rosé) Recipe

By Emily Dingmann

I'll take my rosé frozen this summer, thank-you-very-much. And you will too once you take a sip of this newest wine craze, The Frosé.

It's THE drink of this summer, and if you love rosé (is that even a question?!) you're sure to love Frosé. Rosé is a pink wine that's made by letting the skin of the grapes soak in the juice for a short period of time, instead of a longer period of time for red wine. Rosé can be made from a wide variety of grapes, so the characteristics and tasting notes can vary greatly.

So what's Frosé? It's simply a wine slush made with rosé wine as its base. We found a foolproof method that makes it super easy, but you do need to plan ahead a bit and freeze the wine mixture overnight.

Essentially, we combine a bottle of rosé with a little vodka, some fresh lemon juice and a touch of simple syrup (grab [this easy Simple Syrup recipe](#) or jazz it up with [Strawberry Simple Syrup](#)) and freeze it overnight until it's slushy.

Frosé (Frozen Rosé) Recipe

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When it's cocktail time, you simply blend the mixture in a high-powered blender with frozen strawberries which gives the drink a fruity, sweet flavor and bright pink color. It's a great excuse to have some girl friends over for brunch.

Yield: 6-8 servings

Prep Time: 10 minutes +
overnight freezing

Total Time: 12 hours

Ingredients:

1 (750 mL) bottle of rosé,
chilled
1/2 cup vodka
1/2 cup Simple Syrup
4 Tbsp. lemon juice (about
one lemon)
3 cups frozen strawberries
Lemon slices for garnish

1. In a plastic freezer bag, combine rosé, vodka, simple syrup and lemon juice.
2. Freeze overnight or until slushy. The alcohol will prevent this from freezing solid.
3. Blend slush with frozen strawberries until smooth and serve immediately.
4. Garnish with lemon slices.



Sangria Slushies

By Emily Dingmann

Sangria is the perfect drink for any party, and sangria slushies? You need this summery recipe like yesterday!

Frozen Sangria takes all the fruity, bold and bright flavors of traditional sangria and blends them into a cool, refreshing drink – perfect for summer sipping. (If you want to take it up an even higher notch, we recommend making Sangria Slushies and our Frozen Rosé for your next party).

Traditionally, sangria is a punch made from dry red wine that's been infused with fresh fruits (or frozen berries like we're using), a little [Simple Syrup](#) and some brandy or orange liqueur, along with soda water. Our sangria slushie has all of those things blended with ice to make it so cold and thick.

Don't be shy with your wine here. You want to use a flavorful, big red wine because it does get a little watered down from blending it with ice. Choose a dry red wine like a cabernet, merlot

Sangria Slushies

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or shiraz. We're going to combine all of the ingredients, just like you would in traditional sangria, but then let them chill in the freezer overnight. Then we add the berries and blend in a high-powered blender.

If it tastes a little strong, give it a splash of club soda. Either way, you'll be sipping on frozen sangria all summer long.

Yield: 6-8 servings

Prep Time: 10 minutes +
overnight freezing

Total Time: 12 hours

Ingredients:

1 (750 mL) bottle dry red wine
(like cabernet or merlot),
chilled
1/2 cup brandy
1/2 cup Simple Syrup
4 Tbsp. lemon juice (juice
from about one lemon)
3 cups frozen berries (mix of
strawberries, blueberries,
raspberries, blackberries)
16 oz. club soda
Apple and citrus slices for
garnish

1. In a plastic freezer bag, combine wine, brandy, simple syrup and lemon juice.
2. Freeze overnight or until slushy. The alcohol will prevent this from freezing solid.
3. Blend slush with frozen berries until smooth and serve immediately. Garnish with apple and citrus slices and club soda if desired.



Frozen Mojito

By Kelly Nardo

Fresh mint, lime and rum. Is there a cocktail more refreshing than a mojito? Yes! A frozen mojito!

A mojito is a traditional Cuban cocktail and we've got a secret. You don't need a mix to make them. This Frozen Mojito is super easy to make with just five basic ingredients – white rum, lime juice, soda water, [simple syrup](#) and mint. White rum is suggested over dark as it brings the sugar and mint flavors to the forefront rather than overpowering them.

Frozen Mojitos make a great summer drink that comes together in a flash and is very refreshing, thanks to the fresh mint. Instead of the usual soda water in a mojito, we use ice in frozen Mojitos then we blend it all up in a high-powered blender.

Whether you're hosting people for a BBQ or just hanging out on your patio, this is a frozen cocktail you'll be sipping on all summer!

Frozen Mojito

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Yield: 2 drinks

Prep Time: 5 minutes

Total Time: 5 minutes

Ingredients:

4 cups ice

4 oz. white rum

1/4 cup lime juice

2 Tbsp. Simple Syrup

12 mint leaves

Fresh mint and lime wedges
for garnish

1. Put ice, rum, lime juice, simple syrup and mint leaves into a blender.
2. Pulse a bit and then blend until combined and a slushy consistency forms.
3. Pour into 2 cups and garnish with fresh mint leaves and a lime wedge.



The Best Frozen Margarita

By Georgina Walker

A frozen treat that's wonderful for summer entertaining. Blended frozen margaritas are perfectly balanced, combining simple, fresh ingredients. You'll fall in love with the simplicity and flavor of this cocktail.

We've already shown you how to make [The Best Classic Margarita](#), and we know you've been loving that recipe for over two years now. The next step is the best frozen margarita. Everyone needs a great frozen margarita recipe in their bartending repertoire for sure. This is it!

I fell in love with margaritas on a trip to Mexico and it still amazes me how a cocktail with such simple ingredients can taste so amazing.

If you're unfamiliar with margaritas, a traditional margarita recipe is a combination of tequila, Cointreau or triple sec, lime juice, [Simple Syrup](#) or agave and ice. Typically, margarita glasses have a salted rim and are served either over ice or blended into a frozen margarita.

The Best Frozen Margarita

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Margaritas are one of the most refreshing cocktails out there, and are so versatile. They're great to whip up in a pitcher for a crowd, or perfect for single serves, making them a go-to choice for summer parties or gatherings.

I especially love blended frozen margaritas on a hot day. As they're frozen, they don't warm up for ages and last just a little longer than regular margaritas. They're also nice and thick; so thick that you can scoop them out with a spoon when you first make them.

TIPS FOR MAKING THE BEST FROZEN MARGARITAS

- Use good quality tequila – this is essential in making a great margarita. Using good quality tequila really mellows the margarita out, making it more enjoyable. [Here is a guide to choosing tequila for margaritas.](#)
- Cointreau or triple sec – this is a heavily debated topic, and personally I'm more inclined to go for triple sec. I found that Cointreau is very expensive and tastes similar to triple sec. In my local liquor store, a bottle of quality triple sec is less than \$6 as opposed to a \$30 bottle of Cointreau. As you're only using 1 ounce, the difference in flavor isn't overly noticeable.
- Simple syrup or agave – once again, a personal preference. I like using simple syrup because it's easy to make with ingredients you have at home (water and sugar!) and blends well. I never use agave syrup in cooking or anything so I can't justify buying it for a cocktail when I have sugar and water on hand. To make simple syrup, [follow this simple recipe](#). Using simple syrup is optional. If you prefer tart flavors, you can simply omit it. Honey works in a pinch!
- Salting the rim – I love the saltiness combined with the tartness of the margarita, but once again, salting the rim of a glass is optional. If you decide to salt the rim of your frozen margarita glass, coarse sea salt is my favorite. [See the taste test of different salts for rimming glasses that we did here.](#)
- Blending – I don't have a good quality blender, but I do have a Nutri-Ninja which worked well for this recipe. Depending on your type of blender, blending time can be anywhere from 3 to 5 minutes. I found with a Nutri-Ninja, I had to frequently stop to bang the sides of the shaker to get the ice back down to the blade. This took a little longer than a high-powered blender.
- Serving size – this recipe can either make two very large margarita-sized servings or 4 smaller servings.

The Best Frozen Margarita

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Yield: 2-4 drinks

Prep Time: 5 minutes

Total Time: 5 minutes

Ingredients:

1 and 1/2 cups of ice

2 oz. tequila

1 oz. Cointreau or triple sec

1/2 oz. lime juice

1/2 oz. Simple Syrup

1. Put ice, tequila, cointreau or triple sec, lime juice and simple syrup in a blender.
2. Pulse a bit and then blend until ice has broken down and margarita has a slushy texture. Depending on your blender, this could take anywhere from 2 to 4 minutes.



Frozen Moscow Mules

By Georgina Walker

A light and refreshing twist on a classic cocktail, these frozen Moscow Mules are great for summertime entertaining!

If you've never had a Moscow Mule, then you're in for a treat. A combination of vodka, ginger beer and lime, this is one of the most refreshing cocktails you'll ever drink.

In fact, they're one of my top 3 favorite cocktails (Frozen Margaritas rank pretty high too!). I love the flavor combination of ginger and lime. It's the perfect cocktail all year 'round. Plus, it looks gorgeous in a fancy copper cup.

I am so looking forward to enjoying these in our backyard. We've been working on it for a while, which means more backyard parties. I love entertaining during the summertime – especially outdoors when it's hot. Nothing beats having friends around, whipping up a huge salad, getting out the grill and making cocktails.

Frozen Moscow Mules

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These frozen Moscow Mule Cocktails are soooo good for summer entertaining. The fresh bright flavor from the lime and ginger are a summer match made in heaven, and as a frozen cocktail, they're even better. So refreshing on a hot day. With some simple tricks and tips, you'll be whipping up your own Frozen Moscow Mules in no time.

FROZEN MOSCOW MULE TIPS

- Like most cocktails, quality is key. Good quality vodka makes these cocktails so much better.
- Ginger beer – once again, quality is everything. Personally, I love a spicier ginger beer that has a really strong flavor. I find it really takes this drink to the next level. Find a brand you love and stick to it!
- Fresh lime is best. Once again, flavor is enhanced by using fresh ingredients.
- Blending – I don't have a high-powered blender, but I do use a Nutra-Ninja which did the trick. With the Nutri-Ninja style blender however, be careful when taking off the lid as the ginger beer pressurizes and can spit out. The blending time will differ depending on the type of blender you have, but usually takes 2 to 4 minutes.
- Serving – I love serving Moscow Mules in copper mugs as they keep cool really well. If you don't have copper mugs, regular glasses will work just fine.

Frozen Moscow Mules

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Yield: 2 drinks

Prep Time: 5 minutes

Total Time: 5 minutes

Ingredients:

1 and 1/2 cups of ice

2 cups ginger beer

2 oz. vodka

1 oz. lime juice

1. Put ice in blender then add ginger beer, vodka and lime juice.
2. Pulse a bit and then blend until ice has broken down and drink has a slushy texture. Depending on your blender, this could take anywhere from 2 to 4 minutes.

Piña Coladas

By Jamie Silva

Whipping up some Piña Coladas will instantly transport you to a tropical island no matter where you are.

Yup. If you want your backyard to feel like the tropics, the only thing I recommend is making a frozen piña colada! Okay, okay! You can totally make a Frozen Margarita and feel almost as good, but there's something extra tropical about the coladas, you know?

You can use a store-bought mix to make this smooth, fruity cocktail but I promise it's so much better when you make it from scratch.

That's right, no mix required, and it's still super easy. All you need is a high speed blender, pineapple juice, fresh pineapple chunks, white rum and coconut cream.

As soon as this pineapple coconut concoction is out of the blender and you've taken your first sip, you're going to be transported to white sand and blue water. It's THAT good! You get that creamy coconut flavor with a tangy pineapple twist. What's not to love!?

PRO TIP: For a more refreshing, less sweet piña colada, add a squeeze of lime.



Piña Coladas

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Yield: 2 drinks

Prep Time: 10 minutes

Total Time: 10 minutes

Ingredients:

3 cups ice

1 cup fresh pineapple chunks

4 oz. coconut cream

4 oz. white rum

2 oz. pineapple juice

Pineapple slices for garnish

Maraschino cherries for
garnish

Juice from 1/2 lime, optional

1. To a high speed blender, add ice, fresh pineapple, coconut cream, white rum and pineapple juice.
2. Pulse a bit and then blend until smooth.
3. Pour mixture into two glasses. Garnish with pineapple slices and a maraschino cherry. Add a squeeze of lime if too sweet for your taste (optional).



Frozen Tequila Sunrise

By Jamie Silva

You won't believe how easy it is to make a Frozen Tequila Sunrise, and all you need is a few ingredients. (And yes, that layered look is easy too!)

If you love tequila, you're going to LOVE this frozen Tequila Sunrise. A Tequila Sunrise is a cocktail made of orange juice and tequila. It gets its name from the grenadine dropping to the bottom of the glass which resembles the sunrise in a glass.

Whether you add the grenadine before or after the orange juice mixture is already poured into the glass, the grenadine always tends to sink to the bottom, which is exactly where you want it to be for that layered effect.

Today, we're giving this classic Tequila Sunrise a frozen twist by turning it into a slushie. Frozen Tequila Sunrises are made the same way except you need a little more ice and a high powered blender. Once the slushy mixture is poured into a tall glass, you can easily give the drink its iconic sunrise effect by slowly pouring grenadine down the side of glass.

Frozen Tequila Sunrise

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Careful not to mix it or you'll lose the visual effect! This citrusy "sweet tart" drink is perfect for a hot summer day or brunch with friends. Can't wait for you guys to try it!

Yield: 2-4 drinks

Prep Time: 5 minutes

Total Time: 5 minutes

Ingredients:

3 cups ice

1 cup orange juice

2 oz. tequila

2 Tbsp. grenadine syrup

Orange slices for garnish

Maraschino cherries for
garnish

1. To a high speed blender, add ice, orange juice and tequila.
2. Pulse a bit and then blend until smooth.
3. Pour mixture into two tall glasses.
4. Carefully pour 1 tablespoon of grenadine down the inside of the glass and it will sink to the bottom. Do not stir.
5. Garnish with orange slices and a maraschino cherry.

The Best Frozen Drinks Made With Vodka

By Kevin Kessler

Vodka is a staple cocktail liquor and we have eight of the best vodka-based frozen drink recipes for summer right here. Have fun choosing one!

Vodka is an incredibly versatile liquor. It's one of my all-time favorite alcoholic beverage bases because it can add that special little something to any mixed drink, frozen or not, without overpowering the beverage with its own flavor.

The reason it can do that, simply put, is because vodka doesn't have a discernible flavor. It's flavorless, odorless and colorless, making it an ideal way to infuse alcohol into a frozen beverage without overpowering the fruit or other liquors that are mixing together.

When thinking about the versatility of vodka, we thought it was high time to assemble a dream team of frozen vodka-based beverages for you to enjoy at your next cocktail party.

FROZEN ROSÉ

Frozen Rosé is a fantastic strawberry flavored frozen cocktail that is perfect for a summer evening. Vodka infuses perfectly with [Simple Syrup](#) and strawberries to create a truly memorable experience.

FROZEN MOSCOW MULE

No copper mug required (but you'll want one just because they're fun)! This traditional vodka, ginger beer and lime juice concoction is brought to life marvelously in a Frozen Moscow Mule!

FROZEN BUTTERBEER

Are you a Harry Potter fan? You know you are. Whether you're a Gryffindor or a Slytherin, this Hogsmeade favorite is "adulted" up with a vodka infusion! Accio recipe, indeed!

BOOZY FRAPPUCCINO

It's just like a real Frappuccino, but with less unicorn and more vodka! This adult beverage is everything you've ever wanted to both pick you up and relax you at the same time!

FROZEN RASPBERRY AND VODKA LEMONADE

[Frozen lemonades](#) can be the perfect compliment to any outdoor summer party. And when

you throw in some adult beverages, it's even better! This delicious concoction creates a perfect way to beat the summer heat while still working up a nice buzz.

PINEAPPLE MANGO SLUSH

So maybe you can't make it out to a tropical island this weekend, but with the wonderful exotic flavors of pineapple and mango mixed with the delights of vodka, this is one drink we're sure you're going to enjoy!

WATERMELON VODKA SLUSHIE

Vodka goes so well with so many different fruits. And my favorite summer fruit is watermelon. Combining vodka's unique punch with the soothing and refreshing taste of this versatile melon creates a perfect storm of summer fun in an adult slushie.

FROZEN MUDSLIDE

Now for something completely different! Combining vodka with kahlua, cream liqueur and ice cream makes for a fantastic dessert beverage. Mudslides have been an adult favorite for years, and they're not going away anytime soon.

So, there you have it, some amazing ideas to sweeten up your next event, or to simply unwind with at the end of the day. What's your favorite vodka-based frozen beverage? Sound off and let us know.

Contributors

Many thanks to our writers for this edition of The Cookful.



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Christine is the Founder and Senior Editor of The Cookful. She also blogs at COOKtheSTORY where she specializes in easy healthy homemade recipes. Healthiness aside, she has been known to shred cheese onto a dinner plate, microwave it for 30 seconds, and then eat the messy goop with a spoon.



Emily Dingmann

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Emily is a Nutritionist and mom who wants to help families eat real food! She is the creator of [A Nutritionist Eats](http://ANutritionistEats.com), where she shares simple and nutritious, family-friendly recipes ready in 30 minutes or less. She drinks coffee in the morning, wine at night, and sometimes a green juice in between.



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Samantha blogs at [Sweet Remedy](http://SweetRemedy.com) where she focuses on alternative baking with a penchant for whole grain, vegan, gluten free and dairy-free recipes. She started baking years ago for farmers' markets and hasn't stopped since! Samantha's favorite season is fall where she delights in picking apples, pears and pumpkins until the first snow sighting.



Kevin Kessler

Kevin J. Kessler is an experienced professional writer and published author living in Orlando Florida. With a lifelong passion for food, this sandwich loving Italian boy enjoys exploring unanswered questions about the foods we all know and love so well. Kevin's foodie lifestyle was born through his love of Walt Disney World and the Epcot International Food and Wine Festival. A lover of stories, he enjoys trying new dishes from all over the world and learning everything there is to know about where food comes from, how its prepared, and what variations on it exist.

Contributors

Many thanks to our writers for this edition of The Cookful.



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Kelly is the girl behind Eat the Gains, a food and fitness blog dedicated to providing wholesome and delicious recipes that fuel both workouts and everyday life. She is also a CrossFit coach and helps people with meal prep in Austin, TX. Her favorite color is orange and she has never met a vegetable she didn't like - if you know, send it her way!



Jamie Silva

» asassyspoon.com

Jamie is the food and travel blogger behind A Sassy Spoon. When she's not traveling, she's in the kitchen creating simple recipes, mostly healthy, fresh, summery, full of citrus and bold flavors, along with indulgent desserts to satisfy her insane sweet tooth. Balance, right? ;)



Georgina Walker

» thehomecookskitchen.com

Georgie is an Australian expat and the creator behind The Home Cook's Kitchen, a blog dedicated to good food and recipes for home entertaining. Georgie is a passionate foodie, with a love for fine wine, cheese and chocolate. She believes there is nothing better than sitting down to a home cooked meal with good friends. When she's not in the kitchen cooking, she's out and about hiking, biking or snowboarding in Oregon with her husband and golden retriever Archie.

About The Cookful

Do you love to geek-out over food and cooking? Then The Cookful is where you need to be.

We cook and write about one topic at a time, diving in deep to help you cook (and eat!) better than ever. Each topic comes with how-tos, innovative recipes and a bunch of interesting tidbits so that you can learn all about it. Some topics we've covered are Margaritas, Quick Soups and Popcorn. Head over to [The Cookful](#) to find out what our next topic is and then get ready to go off the deep end with us.



THE COOKFUL