

# Snow Cones for Grownups

*A slushy inspiration*



Thinking of [granita](#), we wondered if there was a fast way to travel between point A, wine, and point B, icy-wine slush. So we turned to the blender and a bag of ice. Buzzing a dark-hued [rosé](#) with ice takes mere minutes. And the addition of simple syrup (sugar dissolved in water) keeps the fluffy slush from turning icy, adding just enough sweet without sending the snow cone into [wine cooler](#) territory.

Spoon the rosé slush over Greek-style yogurt, add some fresh berries and sneak this very adult snow cone onto your next Sunday brunch menu.

## *Rosé Snow Cones*

**Yield:** 4 cups

### **INGREDIENTS**

#### **Simple Syrup**

¼ cup granulated sugar

¼ cup cold water

#### **Snow Cone**

1 cup rosé wine (preferably a full-bodied rosé)

½ cup simple syrup

5 cups ice

### **DIRECTIONS**

1. Make the simple syrup: Place the sugar and water in an airtight container, cover and shake until dissolved (or heat the sugar and water over medium heat in a small saucepan, stirring until dissolved; then cool and chill before using).
2. Make the snow cone: Place the rosé, simple syrup and ice in a blender and purée until smooth and fluffy, stopping the blender occasionally and using a rubber spatula to scrape down the sides of the blender jar as necessary. Serve piled in paper cups, shot glasses or small bowls.