

St. Patrick's Apple Slush©

Ingredients:

- 1–10 oz. can Bacardi™ Fuzzy Navel
- 1 pt. lemon sorbet
- 1 qt. lime sherbert
- 10 oz. Grannie's™ Apple Schnapps (use Bacardi™ can to measure)

Method:

Into a blender put the Fuzzy Navel, lemon sorbet and lime sherbert (most blenders will not hold all the lime sherbert, so just eat what is left!). Start blending and pour schnapps slowly over the ice cream. Keep 1–2 hours in the freezer. Blend again and put into small glasses to serve. Freeze again and serve with small spoons. The slush will melt quickly.

***Hint:** Use as a dessert. Fill your shrimp cocktail glasses with crushed ice and fill the insert with the slush. Set glasses on a tray, so they cannot fall over or break. Keep in freezer 2–3 hours or overnight covered with plastic. When ready to serve, put a cocktail cherry with a stem in the center, or use a strawberry, a waffle stick, etc.*

***Hint:** Peachtree™ Schnapps can be substituted for Grannie's™ Apple Schnapps.*

