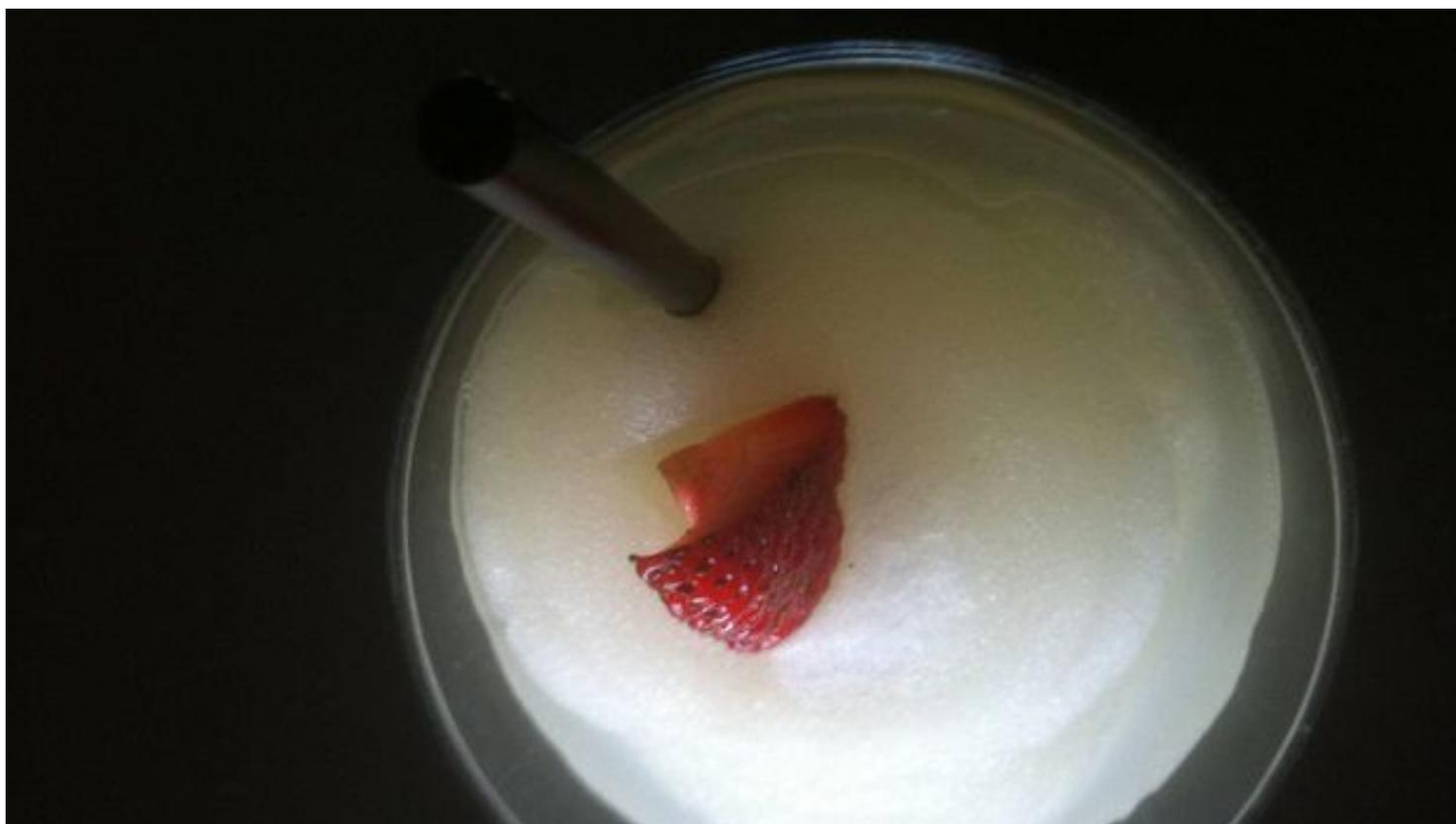




## The Gewürztraminer Slush



The Gewürztraminer Slush

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**BRAD SIEBEN**

PUBLISHED JUNE 24, 2011

UPDATED APRIL 29, 2018

**PUBLISHED JUNE 24, 2011**

This article was published more than 8 years ago. Some information in it may no longer be current.

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Brad Sieben of Kelowna's Hotel Eldorado has created this cocktail that is made with the local wine (his personal preference is an aromatic 2008 Lake Breeze Gewürztraminer) and is served frozen like a slushie.

**Servings: 1**

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## INGREDIENTS

1/2 ounce premium vodka  
1/2 ounce Limoncello  
1/2 ounce fresh lemon juice  
1/2 ounce simple syrup  
1 ounce Okanagan Gewürztraminer

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## METHOD

To make it, prepare the simple syrup in advance by adding two cups of water to a pot on the stove. Bring the water to a boil and then add a cup of sugar, stirring constantly. Take the pot off the stove when the sugar is dissolved (you don't want the syrup to boil for too long or it will become too dense). Cool, bottle and refrigerate for up to two weeks. When you're ready to make the cocktail, put a fistful of ice into a blender before adding all the liquid ingredients. Blend until the ice is crushed and the mixture thickens (approximately 15 to 20 seconds), pour into a cocktail glass and garnish with a strawberry wedge and straw.

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