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FROSÉ

The editors of PUNCH

Glass: ROCKS

Garnish: LEMON WHEEL

The insistence that rosé wine should be consumed only during the warmest parts of the year is a very provincial mode of thinking. But when it comes to one of the more ubiquitous portmanteaus in cocktails—frosé, aka frozen rosé—summertime is the right time to break out the blender. The frosé trend shows no signs of slowing now; in fact, it's growing, giving birth to a whole range of frosé iterations. Ours gives a nod to our friends at Extra Fancy in Brooklyn, whose version is routinely crowned with Campari.

4 ounces dry rosé wine
1 ounce Giffard Pamplemousse*
3/4 ounce fresh lemon juice
1 cup crushed ice
1/2 ounce Campari (optional)

Put the wine, Giffard Pamplemousse, lemon juice, and ice in a blender and process until smooth. Pour into a rocks glass, float the Campari on top, and garnish with the lemon wheel.

**Chef Donna's Note:* Giffard Pamplemousse is a red grapefruit liqueur.



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