



Grapefruit-Rosemary Daiquiris



Vegetarian



Vegan



Gluten Free



Dairy Free

READY IN



27 min.

SERVINGS



17

CALORIES



50 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1.5 teaspoons rosemary leaves fresh finely chopped
- ☐ 2 large sprigs rosemary leaves fresh
- ☐ 3 cups grapefruit juice red freshly squeezed (7 grapefruit)
- ☐ 17 servings rosemary fresh
- ☐ 0.7 cup sugar
- ☐ 1.5 cups water

Equipment

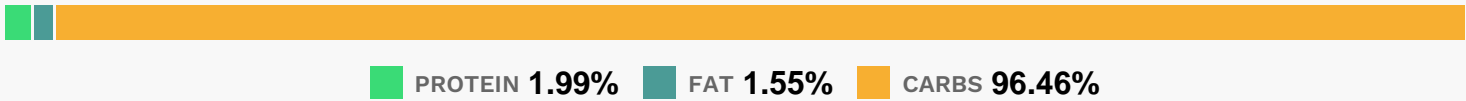
- ☐ sauce pan

☐ blender

Directions

- ☐ Pour 2 1/2 cups grapefruit juice into 2 ice cube trays; freeze until firm. Cover and chill remaining juice.
- ☐ Stir together water, sugar, and 2 rosemary sprigs in a saucepan; bring to a boil. Cover, reduce heat, and simmer 10 minutes.
- ☐ Remove from heat; discard rosemary sprigs. Cool syrup; chill.
- ☐ Process frozen juice cubes, remaining 1/2 cup grapefruit juice, rosemary syrup, vodka, if desired, and chopped rosemary in a 5-cup blender for 10 seconds or until slushy.
- ☐ Serve in sugar-rimmed glasses, and garnish, if desired.
- ☐ Fix it Faster: Use 3 cups bottled ruby red grapefruit juice.
- ☐ Note: For sugared rims, dip rims of stemmed glasses into a thin coating of light corn syrup or water, and then spin rims in a plateful of sparkling white sugar.

Nutrition Facts



Properties

Glycemic Index:11.06, Glycemic Load:7.69, Inflammation Score:-1, Nutrition Score:0.96173910829036%

Flavonoids

Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg

Nutrients (% of daily need)

Calories: 49.85kcal (2.49%), Fat: 0.09g (0.14%), Saturated Fat: 0.01g (0.07%), Carbohydrates: 12.52g (4.17%), Net Carbohydrates: 12.42g (4.52%), Sugar: 12.41g (13.79%), Cholesterol: 0mg (0%), Sodium: 2.04mg (0.09%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.26g (0.52%), Vitamin C: 11.29mg (13.69%), Potassium: 69.42mg (1.98%), Magnesium: 4.71mg (1.18%), Iron: 0.21mg (1.16%)