

Kick back and cool off! These tasty, frozen cocktails are perfect for a hot summer day of relaxation or night out at these local spots. Or both!

"Frosé" Frozen Rosé Cocktail

¹uper simple and equally delicious, this rosé cocktail from Black Powder Tavern in Wayne is perfect for wine lovers who want something even more refreshing for summer sipping.

3 large strawberries, stems removed 4 oz. Esser Vineyards Rosé of Syrah 3 oz. ice cubes

1. Blend 2 strawberries, rosé and ice thoroughly in a blender.

2. Pour into your favorite glass.

3. Split remaining strawberry and garnish.

Chocolate Banana Crumb Daiguiri

his decadent dessert drink, courtesy Appetites on Main in Exton, will satisfy your sweet tooth and thirst all in one!

1 banana ¹/₂ oz. Crème de Cacao ³/₄ oz. Bacardi Black rum ³/₄ oz. Bacardi Banana rum 1 C. ice cubes Whipped cream Graham cracker crumbs Chocolate sauce

1. Puree banana in a blender.

2. Blend Crème de Cocao, both rums and ice with banana puree.

3. Add whipped cream and graham cracker crumbs to mixture and blend again.

4. Rim hurricane glass with chocolate sauce and graham cracker crumbs.

5. Pour mixture into hurricane glass.

6. Top with more whipped cream, graham cracker crumbs and chocolate sauce.

as it is pretty.

1 fresh or frozen mango ¹/₃ C. cactus pear juice 1 oz. Malibu Rum 1/2 oz. Captain Morgan Rum 1 Tb. simple syrup 1 C. ice cubes Orange circle, for garnish

1. Puree mango and set aside.

ice in a blender.

5. Garnish with an orange circle.

Frozen Blood Orange Margarita

ool down and liven up your go-to margarita recipe with a signature drink from Más Mexicali Cantina in West Chester.

1¼ oz. Casamigos Silver Tequila ³/₄ oz. Grand Marnier 1 oz. simple syrup 1 blood orange, freshly juiced 1 lime, freshly juiced 1 C. ice cubes Salt or sugar, for rim Slice of lime, for garnish

1. Combine tequila, Grand Marnier, simple syrup, blood orange and lime juices, and ice in a blender. Blend until smooth.

2. Rim a glass with salt or sugar, your choice. Pour in the margarita mixture.

3. Garnish with a lime and enjoy!

Prickly Mango Daiguiri

his is a new addition to the summer cocktail list at Tavola Restaurant + Bar in Springfield. It's as yummy

2. Combine cactus pear juice, rums, simple syrup and

3. Swirl mango puree in a tall glass. **4.** Pour frozen cactus pear mixture on top of pureed mango.