



[www.goinglocal-info.com](http://www.goinglocal-info.com)

## Plum Good Slushie

*Sweet juicy plums are ready for harvest in Indiana during August—just in time for making this icy cold slushie (created by my husband) that will beat the heat and humidity of those late summer days. Omit the vodka and you have a great mocktail for the kids or designated driver.*

4 medium ripe plums, pitted but not peeled  
1 ½ ounces of premium vodka  
1 tablespoon simple syrup or to taste \*\*  
½ cup crushed ice

Place the pitted plums in a blender. Add the vodka and blend until the plums are pureed well.

Taste the puree and add simple syrup to taste. If the plums are very sweet, you may not need any additional sugar.

Add the crushed ice and blend for several minutes until the ice is finely ground and blended well with the plum puree.

Pour into a goblet, add a straw and enjoy immediately.

Makes one slushie.

*\*\* To make simple syrup, place 2 cups of water and 2 cups of granulated white sugar in a small sauce pan and bring it to a full boil. Turn off the heat and allow the syrup to cool completely before using it. Any extra can be stored in a glass jar in your refrigerator.*

*Victoria Wesseler*

For more summer recipes and information about Indiana local food, visit [www.goinglocal-info.com](http://www.goinglocal-info.com)