



RHUBARB SLUSH

- ¾ cups sugar**
- 3 envelopes unflavored gelatin**
- 3 cups sliced rhubarb**
- 1 cup water**
- 1 cup apple juice**
- 1 can frozen pink lemonade concentrate, thawed**
- 1 bottle (2 liters) lemon-lime soda**



In a saucepan, combine sugar and gelatin. Mix well and add the rhubarb. Cook over medium heat until sugar is dissolved and rhubarb is tender. In a blender, mix together the rhubarb sauce, water, apple juice and undiluted lemonade. Pour into a freezer container and freeze until firm. Let stand at room temperature for 45 minutes before serving. For individual servings, scoop 1/3 cup into a glass and fill with soda. To serve a group, place all of mixture in a large pitcher or punch bowl, add soda and stir

Serve immediately. Makes 10 servings.

Courtesy of Peggy Daugherty

Peggy writes: "This is always in the freezer ready for a visit from the grandchildren. Onto the blender goes three bags of frozen sauce, a cup of ice cubes, and frozen lemonade. Add apple juice until I get that 'smoothie' texture. Then into a glass with soda over the top."