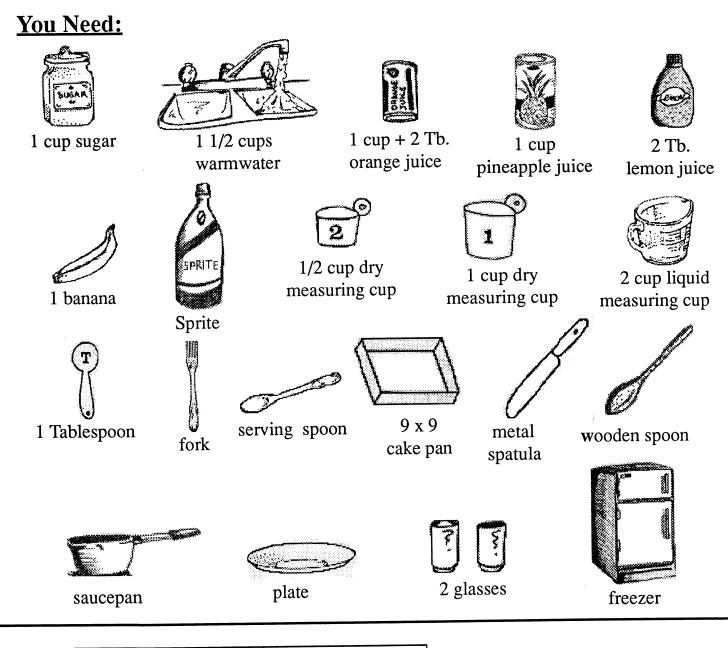
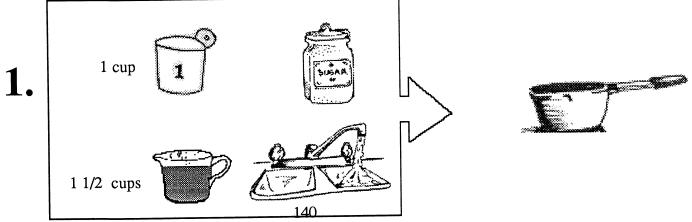
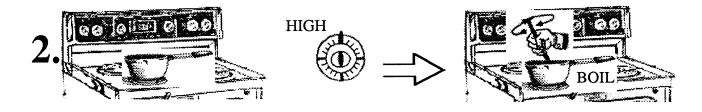
Banana Slush

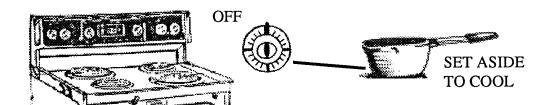




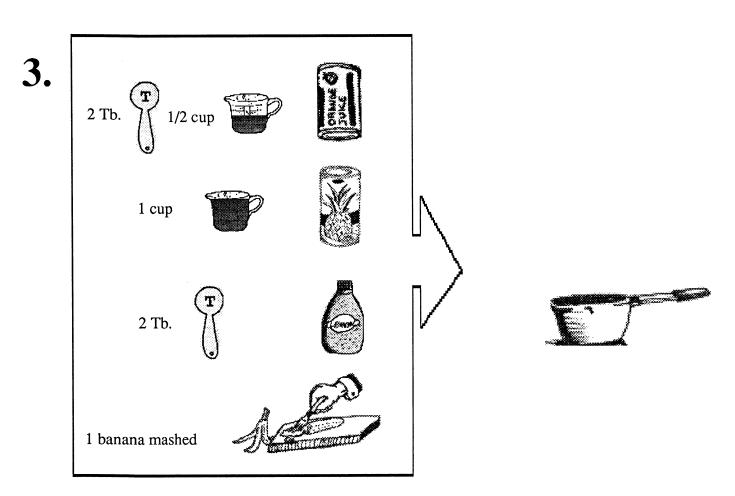
Measure 1 cup sugar and 1 1/2 cups WARM water. Put into saucepan.



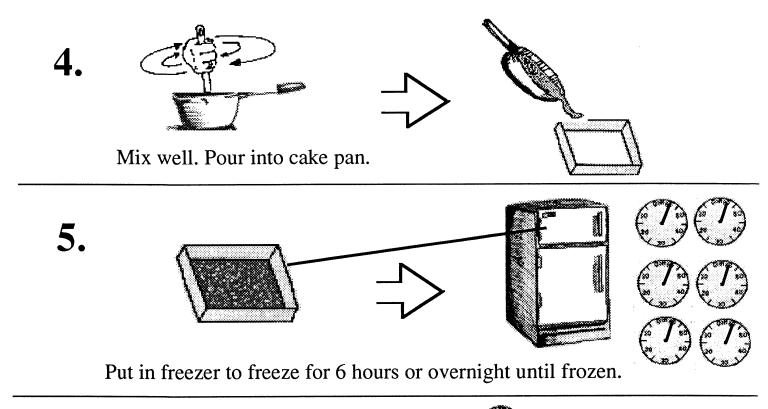
Place on stove. Turn heat to HIGH. Bring to a BOIL stirring constantly until sugar dissolves.

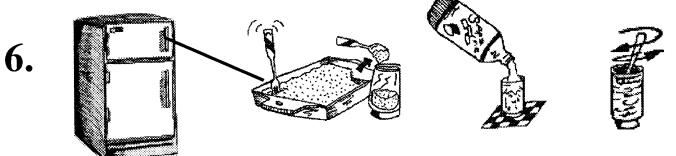


Turn off stove. Remove pan to cool.



Measure and add 1/2 cup + 2 Tb. orange juice, 1 cup pineapple juice, 2 Tb. lemon juice, and 1 banana mashed with a fork. Add to cooled sugar water.





When ready to serve, thaw slightly by chopping with fork. Spoon frozen slush into glasses. Pour Sprite on top of slush and stir.

BANANA SLUSH

You Need:

1 cup sugar
1 1/2 cups warm water
1/2 cup + 2 Tb. orange juice
1 cup pineapple juice
2 Tb. lemon juice
1 banana
Sprite
1/2 cup dry measuring cup
1 cup dry measuring cup
2 cup liquid measuring cup

Tablespoon
fork
large spoon
metal spatula
wooden spoon
saucepan
plate
9 x 9" cake pan
2 glasses

freezer

- 1. Measure 1 cup sugar and 1 1/2 cups WARM water. Put into saucepan.
- 2. Place on stove. Turn heat to HIGH. Bring to a BOIL stirring constantly until sugar dissolves. Turn OFF stove. Remove pan to cool.
- 3. Measure and add 1/2 cup + 2 Tb. orange juice, 1 cup pineapple juice, 2 Tb. lemon juice and 1 banana mashed with a fork. Add to cooled sugar water.
- 4. Mix well. Pour into cake pan.
- 5. Put in freezer to freeze for 6 hours or over night until frozen.
- 6. When ready to serve, thaw slightly by chopping with a fork. Spoon frozen slush. Pour Sprite on top of slush and stir.