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.

3. 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.
4. Mix well. Pour into cake pan.

5. Put in freezer to freeze for 6 hours or overnight until frozen.

6. 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.