

MAKE FRUIT PUREE

Fruit puree adds fresh fruit flavor to any cocktail. It can, however, be difficult to find. Fortunately, making your own is simple and inexpensive. Aside from strawberries and peaches, you can make puree from any fresh, juicy fruit—try raspberries, pears, apricots, blueberries or mangos. One of the best things about making fruit puree is that you can adjust the sweetness to suit your tastes. If your puree is too thick, blend in a splash of fresh lemon or lime juice. Homemade puree can be refrigerated for a week or frozen in an ice-cube tray to create small portions.

Strawberry Puree



Steps 1, 2 & 3



Step 4

- Strawberry puree is a mixture of strawberries and sugar that has been blended to a smooth, thick liquid consistency. Purees give cocktails fresh fruit flavor and a thicker texture.
 - This recipe makes approximately 1 3/4 cups or 14 oz of puree.
- 1 Wash and remove the stems from the strawberries. Cut the strawberries in half.
 - 2 Place the strawberries and sugar into a blender.
 - 3 Blend until smooth.
 - 4 Pour the puree into a container with a tight-fitting lid and refrigerate.

Peach Puree



Steps 1, 2 & 3



Step 4

- Peach puree is a mixture of peaches and sugar that has been blended to a smooth, thick liquid consistency. Purees give cocktails fresh fruit flavor and a thicker texture.
 - This recipe makes approximately 1 1/4 cups or 10 oz of puree.
- 1 Wash and cut the peaches into 1/2 inch cubes.
 - 2 Place the peach cubes and sugar into a blender.
 - 3 Blend until smooth.
 - 4 Pour the puree into a container with a tight-fitting lid and refrigerate.