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# Peachy Apricot Slush

**Total Time:** 10 mins

## Ingredients

- 5 1/2 ounce(s) apricot nectar
- 2 medium peach(es), peeled, pitted and sliced
- 1 1/2 cup(s) ice cubes, crushed
- 1 tablespoon lemon juice
- 1 1/2 cup(s) water, carbonated
- raspberries
- orange peel, curls

## Preparation

1. In a blender, combine apricot nectar, peaches, crushed ice, and lemon or lime juice. Cover and blend until smooth.
2. Spoon fruit mixture into tall, chilled glasses; top with carbonated water. If desired, garnish drinks by threading fresh raspberries on wooden skewers; wrap orange peel curls around skewers. Place skewers in drinks.

