

Raspberry-tini

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Category: Cocktail

Servings: 6-8

Preparation Time: 30 min

Cooking Time:

A note before you start:

This is a delicious and refreshing cocktail! While it isn't mandatory to strain the raspberry puree, I highly recommend it. It takes an extra step, but I find it's worth it!

Ingredients:

- 2-12 oz bags of frozen raspberries, thawed
- 1 & 1/2 cups of water
- 1-11.5 oz container of Raspberry Lemonade (I used Simply Lemonade Brand)
- ½ cup of freshly squeezed lime juice
- 1 cup of Orange Flavored Vodka
- ½ cup of Triple Sec
- ½ cup of Simple Syrup (you can purchase this already bottled at the liquor store).

Step 1:

Puree the raspberries in a Cuisinart or blender. Pour the mixture into a fine mesh strainer and stir until only the seeds remain and discard them. If the mixture is thick, add some of the water to thin it out and this should help with straining. Add the remaining water to the puree mixture and blend together. You may have more than you need for this recipe, but it freezes nicely.

Step 2:

Add 2 cups of the raspberry mixture to a large pitcher. Then add the remaining ingredients and stir.

Step 3:

Fill a cocktail shaker with ice. Pour the raspberry-tini mixture into the shaker and place the top on (tightly) and shake for at least 30 seconds. Carefully remove the top and pour the mixture into martini glasses.

Step 4:

Garnish with fresh raspberries, fresh blueberries, and quarter slices of lime (alternating on the pick). I made my garnishes ahead of time and put them in the freezer. This helps keep your cocktail cold. As always, enjoy responsibly.

Buon Appetito!

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