

RASPBERRY LIME RICKEY COCKTAIL

INGREDIENTS

for the simple syrup

1 1/2 cups fresh or frozen raspberries
1 cups sugar
1/4 cup water
4 teaspoons lime zest
1/2 cup fresh lime juice (from about 4 limes)

For the cocktail

3 tablespoons raspberry lime simple syrup
1 ounce Chambord
1 ounce Bacardi Razz
seltzer water
ice
fresh lime wedge and additional fresh raspberries to garnish

DIRECTIONS

To make the syrup: Add the raspberries, sugar and water to a medium saucepan set over medium heat. Cook until the raspberries start to release their juices, then mash them to break them down and stir in the lime zest and lime juice. Stir to combine then simmer until the mixture thickens slightly - it'll take about 5 minutes for that to happen.

Strain the syrup through a fine-mesh strainer into a heatproof measuring cup (you should have about 1 1/2 cups). Press on the solids to get as much syrup as possible, then discard them. Let the syrup cool slightly, then refrigerate for at least 30 minutes (to allow it to cool completely). Can be kept in the refrigerator for up to 2 weeks.

In a rocks glass over ice, combine 3 tablespoons of the simple syrup, a shot of Chambord and a shot of Bacardi Razz. Top with seltzer water and garnish with a fresh lime wedge and fresh raspberries (optional).