

## RASPBERRY GIN SLING

### INGREDIENTS

for the simple syrup

1 1/2 cups fresh or frozen raspberries

1 1/2 cups sugar

1/4 cup water

4 teaspoons lime zest

for the cocktail

2 parts gin

1 part Chambord

1 part raspberry simple syrup

a few dashes orange bitters

Ice

Sparkling water

fresh lime wedge and additional fresh raspberries, to garnish (optional)

mint, to garnish (optional)

### 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 gin, Chambord, raspberry simple syrup and a few dashes of bitters. Garnish with a fresh lime wedge and fresh raspberries (optional).