



RASPBERRY BRAMBLE COCKTAIL



SERVES: PREP TIME: COOK TIME:

2 | 10M | 5M

GLUTEN FREE VEGETARIAN

INGREDIENTS:

For the Bramble:

4oz Gin

1oz Fresh Lemon Juice

2oz Crofter's Raspberry
Simple Syrup

1oz Crème de Cassis

*For the Crofter's Raspberry
Simple Syrup:*

½ Cup Crofter's Organic
Premium Seedless Raspberry
Fruit Spread

½ Cup Water

For the Garnishes:

Lemon Peel

Fresh Raspberries

DIRECTIONS:

1. First make the Crofter's raspberry simple syrup. In a small to medium sized sauce pot, combine the Crofter's Organic Premium Seedless Raspberry Fruit Spread and water. Bring to a boil. Let boil for 5 minutes or so until the sauce begins to thicken up slightly. Remove from heat.
2. Using a fine mesh strainer, strain the Crofter's raspberry simple syrup to remove any chunks or debris. This will result in a nice smooth syrup.
3. Let's make the cocktail! Simply combine all of the bramble ingredients into a shaker and shake to combine. Fill a rocks glass with crushed ice and pour the Raspberry Bramble over the ice. Garnish with a Fresh lemon peel and some fresh raspberries. Enjoy!