HOLIDAY DIY FRAMBOISE

Prep time: 15 minutes, 6 weeks to steep
Makes: 8 cups

Ingredients:

- 4 cups fresh organic red raspberries
- 8 cups good quality Vodka, such as Grey Goose
- 2 cups sugar
- 1 cup water

Method:

1. Pick over your washed raspberries and discard any soft or bruised fruit.
2. Put your raspberries into a large glass container with a lid such as a Ball Jar that is big enough to fit the berries and the Vodka.
3. Pour your Vodka over the raspberries, put the lid on, and store in a dark cool spot, like the back of your pantry and let it steep for six weeks (make sure to write it on your calendar or date the jar!). During this time, your berries will flavor the Vodka, and turn it a beautiful ruby red hue.
4. When your six weeks is up, combine the sugar and water into a saucepan and bring to a boil, stirring until the sugar is fully dissolved.
5. Remove your simple syrup from the heat, and let it cool completely.
6. Line a strainer with some cheesecloth and set it over a large bowl. Slowly strain the Vodka/Raspberry mixture into the bowl and discard the pulp. If it looks cloudy or has sediment, strain again.
7. A little at a time (don't add all of the syrup), add some of your cooled simple syrup to the mixture, tasting until you get your desired sweetness. You most likely will not use all of the simple syrup, the amount you add will depend on how sweet you want your cordial to end up.
8. Pour the liquor into clean decorative bottles, store in a cool dark place, and drink within a year.

Notes:

- This recipe can be easily halved or doubled; the steeping time will still remain the same.
- Six weeks is the minimum steeping time, feel free to steep a couple weeks longer if needed
- This drink is excellent sipped on the rocks, or topped off with 7-Up to add some fizz. It mixes well in a mimosa, or added to champagne for an easy festive drink.
- The red color is most vibrant for the first six months if stored properly, and will gradually become softer over time.
- No need to refrigerate (unless you want to enjoy it chilled), it will keep just fine in a cool dark place.

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