Easy Raspberry Holiday Cocktail or Mocktail

**Ingredients:**
- ¾ cup water
- ¾ cup sugar
- 1 cup (6 ounces) of red raspberries
- Bottle of Prosecco wine or champagne

**Instructions:**
1. Combine the water and sugar to make a simple syrup. Stir and bring to a boil. Set aside to cool.
2. Once the simple syrup has cooled, combine with raspberries in a blender and blend until smooth.
3. If you wish, you can put the puree through a sieve to remove the raspberry seeds. We did not do this and had no problem with the seeds in the drink.
4. Add a generous amount of the puree to your glass. For our champagne flute, we added about 3 tablespoons to the glass.
5. Slowly add champagne or Prosecco to the raspberry puree in the glass, then stir well.
6. Add additional champagne or Prosecco to bring foam to the top of the glass.

Store unused raspberry puree in the refrigerator. This recipe makes 4-5 servings.

*For a non-alcoholic version of this cocktail, substitute a lemon/lime soda for the champagne or Prosecco.*