



Easy Raspberry Holiday Cocktail or Mocktail

Ingredients:

$\frac{3}{4}$ cup water

$\frac{3}{4}$ 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.