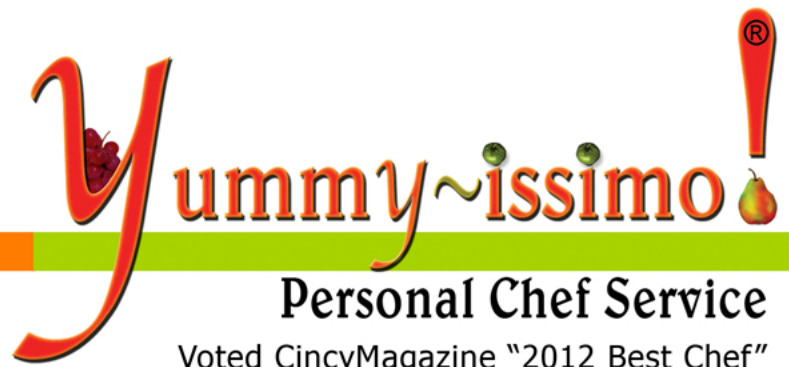


Red Raspberry Cordial



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 1 quart

1c sugar

1 quart red raspberries

1 quart vodka

Pour sugar into a large jar with a tight fitting lid. Pour sugar in jar. Rinse raspberries under cold running water and add into jar.

Fill the jar with 1 quart vodka, making sure the raspberries are completely covered. Seal the jar and let stand for 2 months. Shake the jar every week. The sugar will dissolve and the vodka will take on a reddish color.

After 2 months, strain the liquid through a fine metal sieve. Drink as a cordial or use to flavor lemonade or iced tea.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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