

Raspberry & Peach Sorbetini



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 2

2 martini glasses, chilled

2T Chambord

1/4c Peach Vodka

2 scoops raspberry sorbet

1/4c champagne

2 fresh mint sprig, for garnish

2 raspberries, for garnish

Place martini glasses in freezer for at least 10 minutes to chill. Have all ingredients ready to make when you remove glasses from freezer.

Drizzle half of the Chambord around the sides and into the bottom of a martini glass. Add half of the Peach Vodka, 1 scoop of raspberry sorbet and top with 2T champagne.

Garnish with a fresh mint sprig and a fresh raspberry. Enjoy!

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Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com