



2 - 10oz packages frozen raspberries, thawed

½ lemon sliced

1 ½ cup sugar

1 ½ cups vodka

1. Drain juice from thawed raspberries using a colander over a large bowl. Set raspberries aside.
2. Combine raspberry juice, lemon slices and sugar in saucepan. Heat on medium until mixture boils and sugar dissolves, stirring often. Remove from heat.
3. Skim top if foam develops and remove lemon slices. Add reserved raspberries and vodka.
4. Add liquid to gift bottle. Store in refrigerator for 4 weeks, shaking once a week. Liqueur will be ready for consumption after 4 weeks.

****Serving suggestions:** over vanilla ice cream, over cream puffs or strain raspberries and sip liqueur.

