



Component: **Washington Red Raspberry-Rye Infusion**
Item/s: Raspberry Sazerac

750-ml bottle Sazerac Rye Whiskey (or similar)
½ cup Microdried® Washington Red Raspberry pieces

1. Combine both ingredients and let sit for 1 hour. Strain through a fine sieve or coffee filter.

Component: **Washington Red Raspberry Syrup**
Item/s: Raspberry-Lemon Iced Tea (*non-alcoholic*), Clover Club

8 oz seedless Washington Red Raspberry purée, thawed
6 oz granulated sugar

1. In a blender, purée the ingredients until consistent, approximately 30 seconds.

Component: **Washington Red Raspberry Shrub**
Item/s: Shrub & Soda (*non-alcoholic*), Roffignac

8 oz whole frozen Washington Red Raspberries
8 oz granulated sugar
8 oz apple cider vinegar

1. Combine all ingredients and macerate for 48 hours.
2. Strain through a fine-mesh sieve.



Item: **Raspberry-Lemon Iced Tea** (*non-alcoholic*)

1 black tea bag
6 oz boiling water
2 oz Washington Red Raspberry syrup
2 oz lemon juice
For garnish lemon wheel

1. In a heatproof glass or mug, steep the tea in the water for 5 minutes. Remove the bag and chill the tea until completely cool.
2. In a pint glass, combine the tea, raspberry syrup, and lemon juice. Fill with ice and stir lightly. Garnish with a lemon wheel.

Item: **Clover Club**

1 ½ oz London Dry gin
¾ oz Washington Red Raspberry syrup
¾ oz lemon juice
1 egg white
For garnish fresh raspberries

1. Combine all ingredients in a cocktail shaker and dry shake (without ice) to emulsify.
2. Add ice and shake again until well-chilled. Strain into a coupe and garnish with fresh raspberries.



Item: **Shrub & Soda** (*non-alcoholic*)

3 oz Washington Red Raspberry shrub
5 oz soda water
For garnish mint sprig

1. Add the shrub to a Collins glass and top with soda water. Add ice, stir lightly, and garnish with a mint sprig.

Item: **Roffignac**

3 oz Washington Red Raspberry shrub
1 ½ oz cognac
To top soda water

1. In a cocktail shaker, combine the shrub and cognac with ice. Shake until well-chilled.
2. Strain into a Collins glass, add fresh ice, and top with soda water. Stir lightly.

Item: **Raspberry Sazerac**

2 oz Washington Red Raspberry-infused rye
½ oz simple syrup (3 parts sugar to 2 parts water)
3 dashes Peychaud's Bitters
1 dash Bittermen's Xocolatl Mole Bitters
To finish Herbsaint and lemon peel

1. Chill a rocks glass and set aside.
2. In a mixing glass, combine all ingredients except the Herbsaint. Add ice and stir.
3. Coat a rocks glass with a mist of Herbsaint and strain chilled mix into glass. Garnish with a lemon peel.



Item: **Frozen Raspberry Limeade** (*non-alcoholic*)

6 oz frozen Washington Red Raspberries (whole or crumbles)
4 oz simple syrup (3 parts sugar to 2 parts water)
4 oz lime juice
6 oz crushed ice

1. Use a measuring cup to combine all ingredients (this will help assess volume of ice).
2. Pour into a blender and blend. Pour into a serving cup.

Item: **Frozen Raspberry Daiquiri**

6 oz frozen Washington Red Raspberries (whole or crumbles)
4 oz simple syrup (3 parts sugar to 2 parts water)
4 oz lime juice
2 oz rum
6 oz crushed ice

1. Use a measuring cup to combine all ingredients (this will help assess volume of ice).
2. Pour into a blender and blend. Pour into a serving cup.