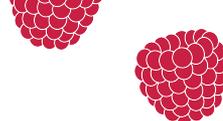




RAZZ IT UP:

Inspired Uses for
Washington Red Raspberries



Behind the Bar

Washington red raspberry puree brings high-impact flavor, natural color and ease of execution to any beverage program. It batches effortlessly, holds beautifully and turns everyday drinks into signature money-makers.



RASPBERRY MARGARITA:

puree + tequila + triple sec
+ lime + agave



RASPBERRY SPRITZ:

puree + prosecco
+ soda water



RASPBERRY MOJITO:

mint + puree + rum
+ simple syrup + lime
+ soda water



FROZEN RASPBERRY DAIQUIRI:

puree + simple syrup
+ lime + rum + ice



RASPBERRY ICED TEA (NA):

tea + puree + lemon



RASPBERRY LEMONADE SPRITZ (NA):

puree + lemon + soda water
+ simple syrup



Create a house Raspberry Syrup and use it to:

**Speed up
cocktail builds**

**Sweeten
mocktails**

**Top desserts or
breakfast items**

INGREDIENTS:

16 oz. Washington red
raspberry seedless puree
10 oz. sugar
4 oz. water
¼ tsp. kosher salt

INSTRUCTIONS:

Combine all ingredients in a heavy-
bottomed pot and warm over
medium heat, just until sugar is
dissolved. Cool and store refrigerated
until ready to use.



A raspberry shrub can be used for:

**Unique cocktails
and mocktails**

**As a starter for
vinaigrettes**

INGREDIENTS:

8 oz. Washington red
raspberry seedless puree
8 oz. sugar
8 oz. apple cider vinegar

INSTRUCTIONS:

Combine puree and sugar in a blender
and blend on high until consistent,
approximately 30 seconds. Add to
a large jar or storage container with
the vinegar. Stir to combine, then
refrigerate for 24-48 hours. Keep
refrigerated until ready to use.



Take Your Cocktails and Mocktails to the Next Level

Once you've mastered the classics, Washington red raspberry puree opens the door to signature drinks that wow guests. Operators can use the puree's natural color, bold flavor and versatility to create menu exclusives that stand out visually and tastefully while still being easy to execute in high-volume service.



RASPBERRY LEMONGRASS RICKEY

INGREDIENTS:

1½ oz. gin
1 oz. fresh lime juice
¾ oz. lemongrass syrup
(see instructions)
½ oz. Washington red
raspberry seedless puree
2 oz. sparkling water
Fresh raspberries on a
pick and a lemongrass
stalk, for garnish

*Recipe credit: Anu Ante,
owner of Rob Roy and
co-owner of Navy Strength
and Vinnie's, Seattle*

INSTRUCTIONS:

Combine gin, lime juice, lemongrass syrup and raspberry puree in a shaker with ice; shake and strain over large ice cubes in a Collins glass.

Top with sparkling water, stir gently, garnish and serve.

For lemongrass syrup: Remove/peel the outer husk of a lemongrass stalk and reserve for garnish. Roughly chop the rest of the lemongrass. Combine it in a high-speed blender with 1 cup water and 1 cup sugar, and pulse for about 8 seconds. Pour the blended mixture into a pot and bring to a boil. As soon as a rolling boil begins, remove it from the heat; this ensures the sugar is well dissolved while the lemongrass retains its bright flavor.





BERRY RED COCKTAIL

INGREDIENTS

¼ cup Washington red
raspberry seedless puree
½ oz. simple syrup
2 oz. gin
1½ oz. fresh lemon juice
¼ oz. egg white
Optional: Dehydrated
raspberry powder,
for garnish

INSTRUCTIONS:

Add raspberry puree, simple
syrup, gin, lemon juice, egg
whites and ice to a shaker
and shake.

Strain into a coupe glass.

Garnish the top of the drink
with a sprinkle of dehydrated
raspberry powder.

TEQUILA SUNRAZZ

INGREDIENTS:

2 oz. reposado tequila
4 oz. orange juice
½ oz. Raspberry Syrup
(see pg. 3 for recipe)
Fresh ice
1 lime twist, for garnish
3 frozen raspberries, for garnish

INSTRUCTIONS:

Fill a high ball or Collins glass with ice. Pour in the tequila and orange juice. Slowly pour the raspberry syrup down the side, allowing it to sink without stirring. Garnish with lime twist and frozen raspberries.





RASPBERRY APEROL SPRITZ

INGREDIENTS:

1 oz. Aperol
1 oz. Amaro Nonino
½ oz. Washington red
raspberry seedless puree
1 oz. soda
3 oz. Prosecco

INSTRUCTIONS:

Combine all ingredients in a wine glass and top with ice. Garnish with an orange slice, olive and fresh raspberry.

Recipe credit: Colin Williams, Director of Beverage, Saffron NOLA and The Kingsway

RASPBERRY BOURBON

INGREDIENTS:

¾ oz. Washington Red Raspberry syrup (see pg. 3 for recipe)

6 mint leaves, plus more for garnish

1½ oz. bourbon

½ oz. lemon juice

4 dashes Peychauds bitters

2-3 frozen Washington red raspberries, for garnish

INSTRUCTIONS:

Combine raspberry syrup and mint leaves in a julep cup. Muddle gently, then add remaining ingredients. Fill halfway with crushed ice and swizzle to dilute. Top with crushed ice and garnish with mint bouquet and raspberries.

Recipe credit: Colin Williams, Director of Beverage, Saffron NOLA and The Kingsway





RASPBERRY MANHATTAN

INGREDIENTS:

2 oz. rye whiskey
½ oz. sweet vermouth
½ oz. Cocchi Rosa
½ oz. Washington red
raspberry seedless puree
4 dashes Angostura bitters
4 dashes Peychauds bitters
2-3 frozen Washington red
raspberries

INSTRUCTIONS:

Combine all ingredients in a mixing glass and fill with ice. Stir for 15-20 seconds and strain into a rocks glass. Fill with ice and garnish with shattered frozen raspberries and an orange twist.

Recipe credit: Colin Williams, Director of Beverage, Saffron NOLA and The Kingsway



Razz Up BOH

Washington red raspberry puree delivers fresh berry flavor, vibrant color and premium appeal in breakfast, savory and dessert applications. From sauces to swirls to glazes, it's a chef's shortcut to fresh fruit flavor anytime.

Convenience Meets Culinary Creativity

LABOR-SAVING:

Ready-to-use with no prep, washing or waste

CLEAN INGREDIENTS:

No additives, preservatives or sugar added

MENU VERSATILITY:

Cross-utilization reduces SKUs and maximizes efficiency

CONSUMER APPEAL:

Bright color, bold flavor and real fruit align with today's dining trends

CONSISTENCY:

Color, viscosity and flavor stay true from batch to batch

Breakfast

RASPBERRY SMOOTHIE



**HOMEMADE
RASPBERRY JAM**



RASPBERRY SYRUP



Savory

**SPICY RASPBERRY
COCKTAIL SAUCE**



RASPBERRY VINAIGRETTE



RASPBERRY MOJO SAUCE & MARINADE



Dessert

RASPBERRY SWIRL CHEESECAKE



RASPBERRY COULIS



RASPBERRY BUTTERCREAM





The same puree used
in a house raspberry
syrup can be swirled
into a dessert,
transformed into a
vinaigrette or further
developed as a shrub
for mocktails.





Ready to bring
Washington red
raspberries to
your menu?



RAZZ IT UP! RAZZ IT UP!

Find menu inspiration and
more at RedRazz.org

