



The Blinker

10
minutes
or less

INGREDIENTS

RASPBERRY SIMPLE SYRUP

½ cup Hy-Vee granulated sugar

2 oz water

¼ cup fresh or frozen raspberries

COCKTAIL

4 oz bourbon whiskey

2 oz refrigerated grapefruit juice

1 oz raspberry simple syrup

Fresh raspberries, for garnish

Pink grapefruit slices, quartered; for garnish

PREPARATION

- 1** For raspberry simple syrup, combine sugar and water in a small saucepan. Cook over medium heat for 2 to 4 minutes or until mixture thickens and is syrup-like, stirring frequently. Remove from heat. Stir in raspberries; slightly mash with the back of a spoon. Cool completely.
- 2** Strain raspberry mixture through a fine-mesh sieve set over a bowl, pressing with back of a spoon. Discard pulp. Store syrup covered in refrigerator up to 5 days.
- 3** For cocktail, add bourbon, grapefruit juice and raspberry simple syrup to an ice-filled cocktail shaker. Cover and shake well until chilled. Strain into 2 (6-oz.) martini glasses. Garnish with raspberries and grapefruit quarters threaded onto cocktail picks, if desired.

NUTRITION FACTS

Calories: 210

Total Fat: 0g

Saturated Fat: 0g

Trans Fat: 0g

Cholesterol: 0mg

Sodium: 0mg

Carbohydrates: 20g

Fiber: 0g

Sugar: 20g

Protein: 0g