CITY IN BLOOM

The Recipe:
1 ½ oz clear spirit of your choice, like vodka, gin, tequila, or rum
¾ oz lemon juice
½ oz raspberry syrup (see below!)
3 dashes of aromatic bitters (typically Angostura or bonus points for Peychauds!)
Top with 3-4 oz of sparkling rosé

Combine the first 4 ingredients in a shaker with ice. Shake vigorously, until the ice sounds cracked and the shaker is cold. Strain into a glass, and top with the sparkling rosé. Drop in a fresh raspberry, and enjoy.

Cocktail Hacks:
- No need to be freaked out by raspberry syrup! All syrups are less complicated than they seem, and follow a standard of equal parts sugar and water, heated carefully (avoid prolonged boiling!) with fresh fruit added while the syrup is hot, and cooling. The raspberries will burst, and the juice and color will be added! Syrups can be stored in the refrigerator for up to a month after making, so make a whole batch!
- As with all cocktails, feel free to take liberties with what you have on hand: any citrus juice can replace lemon juice, you don’t have to stick to a clear spirit, any bubbly beverage can replace the sparkling rosé. Don’t be afraid to experiment and discover your new favorite drink!
- A shaker is whatever closed vessel you have that hold liquid and keep temperature: a stainless steel shaker, a mason jar...and a Tablespoon is equal to 1/2 oz. No need to buy fancy tools to make delicious, consistent drinks.