

Raspberry Liqueur

**Prepare 6 weeks in advance*



Ingredients

Two 12-oz. bags frozen raspberries

1-1/2 cups sugar

3-1/2 cups vodka

Directions

Empty both bags of raspberries into a large jar with a tight-fitting lid. Add sugar, then pour vodka over top. Cover with lid and shake several times throughout the first day until the sugar has completely dissolved. Store in a cool, dark place for 6 weeks, taking the jar out every other day to shake. When incubation time is over, strain and store in decorative bottles.

**Liquor kits can expedite the fermentation process.*