

## Berry Spritzer.txt

SICKLES MARKET  
SICKLESMARKET.COM

### Berry Spritzer

Janie Hieber, *The Berry Bible*, William Morrow, 2004

Makes 4 servings.

½ pint (1 cup) fresh raspberries, rinsed and drained, or frozen raspberries, thawed with juice, puréed, to make about 1/3 cup purée (see below)  
¼ cup Simple Syrup (see below)  
2 cups soda or sparkling water  
4 lime wedges  
4 fresh mint sprigs

Fill four 9-ounce glasses with ice cubes. Put 2 tablespoons of raspberry purée and 1 tablespoon of sugar syrup in each glass and fill with soda. Stir and garnish each drink with a lime wedge and a mint sprig.

### Berry Purées

Berry purées, known as coulis in France, ... are easy to make. Rinse and thoroughly drain the fruit. Process the berries in a food processor. If the berries have large seeds, as do raspberries and boysenberries, push half or all of the purée through a strainer with the back of a spoon. Add a little sugar and a few drops of berry liqueur, such as cassis or framboise, and the purée is instantly transformed into a sauce rivaled by none. Berry purées will keep covered in the refrigerator for three to four days, or they can be frozen for up to a month.

### Simple Syrup

At the beginning of berry season, make this simple syrup and keep it in a covered glass jar in the refrigerator so you can whip up berry drinks and some desserts in no time. In a saucepan, heat 2 cups sugar with 2 cups water. Cover and simmer for 2 minutes, until the sugar dissolves, and then remove from the heat. When the syrup is cool, pour it into a glass jar with a lid. Simple syrup keeps in the refrigerator for up to 6 months.

B