



THE VEGAS STRIP

SERVINGS: 4 ACTIVE TIME: 10 mins TOTAL TIME: 30 mins

Ahh the Vegas Strip: the glittering gateway to gambling, magicians, and 24-hour prime rib buffets. And now, it's also your favorite new summer cocktail! This berry-infused martini was made in tribute to the wild n' crazy microcosm of America. Roll the dice on this sinfully refreshing party-starter and check your poker face at the door – we're having fun tonight!

Ingredients

- > 1 cup fresh blackberries
- > 1 cup fresh raspberries
- > 1/2 cup sugar
- > 8 ounces vodka
- > 2 ounces triple sec
- > Lemon
- > Long tooth picks or skewers

Directions

1. To make The Vegas Strip, start by making the berry syrup. Set aside 8 of each berry for later to make the garnish. Combine all remaining berries, sugar and 3/4 cup of water in a small sauce pan. Bring to a gentle simmer and let cook for 10 minutes. Set a fine mesh strainer over a small mixing bowl and strain the syrup, pressing down on the solids before discarding them. You can either move the mixing bowl to the refrigerator for 20 minutes to cool down (it's a small enough amount of liquid that it'll cool quickly without bringing up the internal temp of the fridge), or you can set the mixing bowl inside a larger mixing bowl that's been filled with a couple handfuls of ice and a little bit of water. The latter will cool down the syrup the fastest, especially if you stir it for a minute or two.
2. While the syrup is cooling, you can make the garnishes. Alternate two of each berry on a long tooth pick or skewer and set aside on a plate in the refrigerator until you are ready to serve the cocktails.
3. When the berry syrup has cooled, you can make the cocktails. Depending on your preference, you can mix all of the remaining ingredients into a pitcher filled with ice and a couple squeezes of fresh lemon juice. Stir a few times to combine and chill and then strain into martini glasses or serve on the rocks.

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Shopping List

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| <input type="checkbox"/> 1 cup fresh blackberries | <input type="checkbox"/> 8 ounces vodka | <input type="checkbox"/> Lemon |
| <input type="checkbox"/> 1 cup fresh raspberries | <input type="checkbox"/> 2 ounces triple sec | <input type="checkbox"/> Long tooth picks or skewers |
| <input type="checkbox"/> 1/2 cup sugar | | |

You could also make them one at a time and use a cocktail shaker. Whichever direction you decide, make sure to garnish each glass with the berries.

Note: If you'd prefer to make the cocktails individually using a cocktail shaker, here's the ratio for each Vegas Strip:

- > 2 oz. vodka
- > 1/2 oz. triple sec
- > 2 oz. berry syrup
- > Squeeze of lemon



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