

Dracula's Kiss

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INGREDIENTS:

- 1 oz cherry vodka
- ½ oz Chambord liqueur
- 1 oz raspberry simple syrup
- 1 oz blackberry simple syrup
- Fresh mint

DIRECTIONS:

- Combine the vodka, Chambord, raspberry and blackberry simple syrups in a cocktail shaker.
- Add a few fresh mint leaves and muddle.
- Add ice and shake until the mixture is chilled. Strain cocktail and pour into your glassware of choice.

Note: Here's the fun part, you can decide how you want to serve this drink based on the occasion. I made little shooters out of this so you can go with a shot glass, but since it was Halloween I used test tubes. If you want to serve a larger sized drink you can pour the mixture over a couple of larger cubes in an old fashioned glass and garnish with some raspberries or blackberries.

Raspberry or Blackberry Simple Syrup:

- 4 or 5 6-oz containers of raspberries or blackberries
- 1 cup water
- ½ cup sugar
- Combine the water and sugar in a pan over high heat until the sugar dissolves.
- Add the berries and bring to a boil. Reduce the heat to low, and let it simmer for 15 minutes.
- Once the fruit is nice and tender use a potato masher and mash the fruit to release as much juice as possible.

- Remove the mixture from heat and allow it to cool completely.
- Strain the syrup into a container and store it for up to two weeks in the refrigerator.
- If making far in advance the simple syrup freezes well – just freeze in ice cube trays. I was able to get at about 24 oz of simple syrup with this recipe.