



RASPBERRY REFRESHER



*Naturally sweetened with local raspberries,
this adult raspberry-ade is the perfect
accompaniment to any summer barbecue.*

**COOKING ^{WITH}
LOCAL FOOD**



RASPBERRY REFRESHER

- Bring 4 cups of water to a boil. Pour over tea leaves and set aside to steep until completely cooled. Strain.
- Add ice, raspberries, lemon juice, raspberry wine and water to blender. Blend until a slushy consistency is reached.
- Store extra steeped tea in a air tight glass jar and store refrigerated for up to 1 week.
- Serves 4

Cheers to good health & good food - Chef Susan Hoy

INGREDIENTS:

¼ c Chi's Tea London Fire
tea leaves

4 c water

REFRESHER

4 c ice

2 c Souto Farms raspberries

¼ c fresh lemon juice

1 c Fieldstone's Raspberry
Fruit Wine

1 c water



Find it all here:

COCHRANEFARMERSMARKET.CA