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## Red Raspberry Shrub

*A Punch*

From the Victorian Christmas Dinner of the  
Manassas Gourmet Club

To make non- alcoholic, use 1/2 C tea instead of brandy  
and 1/2 C apple juice instead of rum.

Quantity	Ingredients	Preparation Notes
2 C	Fresh Red Raspberries or 1- 10 oz pkg frozen Red Raspberries	• Wash berries or if frozen, thaw. Reserve a few berries for garnish
1/3 C	Sugar	• Place berries in a blender and blend until pureed
1 C	Boiling Water	• Strain puree, reserving juice and discarding seeds
1/2 C	Brandy	• Make syrup by adding sugar to boiling water, stirring until sugar dissolves
1/2 C	Light Rum	• Combine reserved juice, sugar syrup, brandy and rum.
	Mint Sprigs for Garnish	• Cover and refrigerate
		• Serve over ice cubes in small glasses or cups.
		• Garnish with mint sprigs and a few fresh raspberries.