



Cran-Raspberry Fizz

This simple and refreshing beverage takes just minutes to make. Let the sorbet stand at room temperature as you prepare the rest of the ingredients.



- 4 limes, divided
- 1 can (12 ounces) frozen cranberry juice concentrate
- 3 cups cold water
- 1 pint raspberry sorbet, softened
- 2 liters (8 cups) chilled ginger ale

1. Slice two of the limes using **Ultimate Mandoline** fitted with v-shaped blade; set aside. Pour cranberry juice concentrate and water into **Family-Size Quick-Stir® Pitcher**.
2. Juice remaining limes into pitcher using **Citrus Press**. Scoop sorbet into pitcher using **Ice Cream Dipper**; plunge to combine. Add ginger ale and lime slices. Plunge gently until well mixed. Serve over ice.

Yield: 16 servings

Nutrients per serving: Calories 130, Total Fat 0 g, Saturated Fat 0 g, Cholesterol 0 mg, Carbohydrate 34 g, Protein 0 g, Sodium 15 mg, Fiber 1 g

Variation: *Lemon-Lime Fizz:* Substitute frozen limeade concentrate for the cranberry juice concentrate, lemon-lime soda for the ginger ale and lemon sorbet for the raspberry sorbet.

Cook's Tips: If desired, 2 cups flavored vodka such as raspberry, cranberry, currant, citrus or lime can be added to this recipe.

To garnish rims of glasses, zest one lime using **Microplane® Adjustable Grater**. Combine lime zest and ½ cup sugar in **Prep Bowl**. Place a small amount of sugar mixture onto **Simple Additions® Appetizer Plate**. Rub rim of glass with lime wedge to moisten. Dip rim of glass into sugar mixture.

For a simple garnish, using **Zester/Scorer**, score a lemon and zest a lime; thinly slice using Ultimate Mandoline. Make a cut to the center of each lemon and lime slice using **Petite Paring Knife**. Garnish each glass with one lemon slice and one lime slice.