



Smoked Raspberry Bubbler Cocktail

Recipe and photo from traegergrills.com.



Ingredients

Smoked Raspberry Bubbler Cocktail:

1 OZ SMOKED RASPBERRY SYRUP
4 OZ SPARKLING WINE
GLASSWARE: FLUTE

Smoked Raspberry Syrup:
1 cup RASPBERRIES
Traeger Simple Syrup

Preparation

When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes).

Smoked Raspberry Syrup: Place 1 cup fresh raspberries on a grill mat and smoke for 30 minutes. After the raspberries have been smoked, place them into a shallow sheet pan with 1:1 Traeger Simple Syrup. Place back on the grill grate and let smoke for 45 minutes. Remove from heat and allow to cool. Refrigerate until ready to use.

Place the smoked raspberry syrup in the bottom of a champagne flute and top off with sparkling white wine or champagne.

Garnish with smoked raspberries. Enjoy!

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