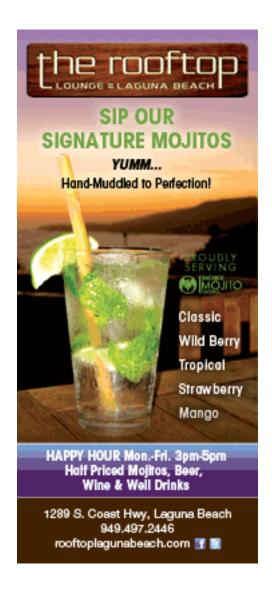
- Front Page I
- Front Page II
- Life & People
- <u>Letters</u>
- Archives
 - Front Page Archive
 - <u>Life & People Archive</u>
 - Police Archive
 - Arts Archive
 - <u>Laguna Dining Archive</u>
 - Letters & Obituaries Archive
 - City Hall Archive
 - Sports & Schools Archive
 - Reader Polls Archive
- <u>Sign Up</u>
- Contact Us
- <u>StuNewsNewport.com</u>





















Nancy Johnson
Cheers to Summer!
Celebrate with a Raspberry Basil
(Franco) Limoncello Cocktail



Summer deserves to be celebrated and I have the perfect cocktail for the occasion--a Raspberry Basil (Franco) Limoncello. I'll explain how Franco fits into this recipe in a minute. And yes, it really does tastes as good as it looks and sounds. Not to mention it's super simple to make.

I made this Limoncello with our chef, Franco, last fall at Tuscookany and I've been saving it for a special occasion and figured what's better than Summer! Thanks again, Franco, for a really

great cooking vacation. If you're looking for an out-of-the-ordinary trip to Italy and want to stay at a beautiful villa...and cook with a great chef in a fabulous kitchen, check out Tuscookany. Oh...and did I mention the pool?



Can you imagine yourself staying and cooking in this villa?



Or relaxing at this pool?



And here's Franco – your chef for the week. He'd rattle the snake of glasses after dinner each evening and serve us homemade Limoncello. There's nothing quite like it here. But oh yes, the summer cocktail.

Ingredients for a Raspberry Basil (Franco) Limoncello Cocktail



1 pint fresh raspberries, plus more for garnish
12 fresh basil leaves, torn roughly, plus sprigs for garnish
1 lemon, cut into sixths, plus wheels for garnish
1/4 cup simple syrup
2 ounces Limoncello
4 ounces citron vodka
crushed ice
Prosecco, chilled
I doubled the recipe and used about three bottles of Prosecco.



Combine raspberries, basil, lemons and simple syrup in a sturdy pitcher and muddle until the raspberries are mashed. I started with my nice new pitcher from Italy (on the right) but didn't want to break the thin glass so I used a large, sturdy beer pitcher for the muddling part.



Add the Limoncello and vodka to the pitcher and chill for at least 30 minutes. I let mine chill for a few hours. Taste at this point and if you want it sweeter, add a little more simple syrup. Remember, this was a double recipe.



To serve: Put crushed ice in tall glasses, add some of the raspberry mixture and fill the glass with Prosecco. Garnish with lemon, raspberries and basil. (I forgot to do that part – it didn't matter). This was the hit of the party!

If you run out of Prosecco, (like I did after three bottles and 12 people) you can always use soda water. By that time your guests will be too happy to notice the difference.

Serve with some Italian appetizers and say, "Cheers to Summer"!

Remember, read it first at Stu News.







Laguna Beach 30822 S. Coast Hwy (949) 499-4949

May not be used in combination with any other offer. Redeemable only at location(s) listed. No cash value. **CODE 2410**



- Front Page I
- Front Page II
- Life & People
- <u>Letters</u>
- Archives
 - Front Page Archive
 - <u>Life & People</u> <u>Archive</u>

- Police Archive
- Arts Archive
- <u>Laguna Dining</u> Archive
- <u>Letters & Obituaries</u> Archive
- City Hall Archive
- Sports & Schools
 Archive
- Reader Polls Archive
- <u>Sign Up</u>
- Contact Us
- <u>StuNewsNewport.com</u>

Shaena Stabler is the Owner and Publisher.

Lynette Brasfield is our Editor.

Dianne Russell is our Associate Editor.

The Webmaster is Michael Sterling.

Katie Ford is our in-house ad designer.

Alexis Amaradio, Cameron Gillespie, Allison Rael, Barbara Diamond, Diane Armitage, Laura Buckle, Maggi Henrikson, Marrie Stone, Samantha Washer and Suzie Harrison are staff writers.

Barbara Diamond, Dennis McTighe, Diane Armitage, Laura Buckle and Suzie Harrison are columnists.

Mary Hurlbut, Scott Brashier, and Aga Stuchlik are the staff photographers.

We all love Laguna and we love what we do.

Email: Shaena@StuNewsLaguna.com for questions about advertising

949.315.0259

Email: Lynette@StuNewsLaguna.com with news releases, letters, etc

949.715.1736

© 2018 Stu News Laguna - 4S Publishing, LLC All Rights Reserved.