

# ROSEMARY'S RUBY COCKTAIL

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## Ingredients

- 2 ounces ruby red grapefruit juice
- 1 ½ ounces of vodka
- ½ of a large lemon, juiced
- ½ ounce of rosemary-infused syrup
- 2 sprigs of rosemary
- A dash of salt

## Rosemary-Infused Syrup

- ½ cup water
- ½ cup sugar
- 4 sprigs fresh rosemary

In a medium saucepan over medium heat, combine sugar and water. Stir until sugar has dissolved. Do not let boil. Remove from heat and add the rosemary sprigs. Let rest for 15 minutes, stirring occasionally. Leave in longer for a stronger flavor. Discard the rosemary. Store in a mason jar for up to one week.

## Cocktail Directions

In a shaker filled with ice, combine all ingredients and shake until chilled (about 30 seconds). Strain into a martini glass and garnish with a sprig of rosemary.

A purple and white striped straw is positioned diagonally in the upper left corner. On the right side, a glass filled with a pink liquid, ice, and a green rosemary sprig is partially visible. The background is a soft-focus brown. In the foreground, several fresh blueberries are scattered on a white surface.

# BLUEBERRY ROSEMARY FIZZLE

## Ingredients

- 10 fresh blueberries, plus additional for garnish
- 1 rosemary stem, stripped
- 1 tablespoon agave
- 1 ounce freshly squeezed lemon juice
- 6 ounces of sparkling water
- Rosemary sprig, for garnish (optional)

## Directions

Using a cocktail shaker, add the blueberries, rosemary leaves and agave. Muddle for 30 seconds. Add the lemon juice and stir. Strain the syrup into a preferred drinking glass. Add a good amount of crushed ice. Add the sparkling water and give it a little stir. Add fresh blueberries for garnish and a rosemary sprig if desired.