

Seasonal Rosemary Cocktails

<http://butcherblockco.com/blog/seasonal-rosemary-cocktails/>

Recipes courtesy of Sarah Weber

Rosemary Simple Syrup

- 1 cup sugar
- 1 cup water
- 4 sprigs rosemary

Every recipe using rosemary I saw online told me to smack the sprigs of rosemary against my palm to release the flavor. I felt a little silly, but I did this.

Throw your ingredients into a small saucepan and bring to a boil.

Let boil 5-8 minutes, then remove from heat.

Fish out your rosemary sprigs. If they've fallen apart at all, you can run the syrup through a sieve, but I didn't have any problems just removing the rosemary and pouring my syrup into a mason jar. You can use a clever little glass bottle, or any number of syrup storage devices.

Anything that seals and fits in your fridge. Let cool. Simple syrup can be made ahead of time and stored so it's not piping hot from the pan while you're trying to mix cocktails.

Thorny Winter Sun

- 1 ½ oz. Vodka
- Juice of 2 clementines (about 2 oz.)
- ½ oz. Lemon juice
- ¼ oz. Rosemary simple syrup

Combine all ingredients in a cocktail shaker with ice and shake. Pour into a new glass, add 2 large ice cubes, and garnish with a sprig of rosemary.

Cranberry Patch

- 2 oz. Whiskey (use good whiskey/bourbon - you can really taste it in this drink)
- ½ oz. Sweet vermouth (the red bottle)
- ½ oz. Cranberry juice
- ¼ oz. Rosemary simple syrup

Combine all ingredients in a lowball glass. Stir for about twenty seconds. Add ice if you like it. Garnish with a sprig of rosemary.

Rosemary Twinkle

- 1 ½ oz. Gin
- ½ oz. Sweetened lime juice
- ¼ oz. Rosemary simple syrup
- Club soda to top
- Brûléed apple slice to garnish*

Combine gin, simple syrup, and lime juice in a cocktail shaker with ice and shake. Pour into a highball glass and add ice. Top with club soda and give a gentle stir. Garnish with a sprig of rosemary and a slice of brûléed apple.

*Brûlée your apple! I used a honeycrisp apple, the very best of autumn harvest (in my opinion). Slice your apple and remove seeds and core. I cut a tiny notch into mine to help it grip the lip of the glass. Press cut edges into sugar, then fire with a brûlée torch (or broil for about five minutes). Let cool a few moments so the sugar sets and doesn't drip, then stick on the edge of your glass. This looks really impressive, tastes really good, and isn't difficult. If your sugar gets a little bit burned, the sweet and tartness of the apple does a really good job covering it up. This is a garnish you can serve with confidence!