



# *Rosemary Ginger Beer Spritzer*

## Ingredients

- For the Rosemary Simple Syrup:
- ½ cup water
- ½ cup honey (or maple syrup for a vegan option)
- 2 sprigs fresh rosemary
- For the Spritzer:
- 2 cups ginger beer (non-alcoholic, spicy preferred)
- 1 cup sparkling water or club soda
- ½ cup rosemary simple syrup (adjust to taste)
- Juice of 1 lime (about 2 tablespoons)
- Ice cubes
- For Garnish:
- Fresh rosemary sprigs
- Lime slices
- Crystallized ginger pieces (optional)



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## Instructions

Make the Rosemary Simple Syrup:

- In a small saucepan, combine the water, honey (or maple syrup), and rosemary sprigs.
- Bring to a simmer over medium heat, stirring occasionally until the sweetener dissolves.
- Remove from heat and let the mixture steep for 10-15 minutes. Discard the rosemary sprigs and allow the syrup to cool completely.

Mix the Spritzer:

- In a large pitcher, combine the ginger beer, sparkling water, lime juice, and rosemary simple syrup. Stir gently to mix.

Assemble and Serve:

- Fill glasses with ice cubes. Pour the ginger beer mixture into the glasses, leaving room for garnishes.
- Garnish each glass with a sprig of fresh rosemary, a slice of lime, and a piece of crystallized ginger for a decorative touch.