

BLOOD ORANGE ROSEMARY GIN SPARKLER



INGREDIENTS

1 CUPS WATER

1 CUP SUGAR

4 TABLESPOON FRESH ROSEMARY

1 BAY LEAF (OPTIONAL)

SCHWEPPE'S AGRUM BLOOD ORANGE
GIN

ICE CUBES

SCHWEPPE'S TONIC WATER

RECIPE

COMBINE WATER, SUGAR, ROSEMARY, &
BAY LEAF IN A SMALL SAUCEPAN OVER
MEDIUM HEAT.

BRING TO SIMMER FOR 3 - 5 MINUTES, OR
LONG ENOUGH FOR THE SUGAR TO
DISSOLVE, STIRRING OCCASIONALLY.

REMOVE FROM HEAT AND LET INFUSE FOR
10 MINUTES.

STRAIN INTO A JAR TO COOL COMPLETELY.

TO MAKE EACH DRINK,

FILL A GLASS OF ICE

COMBINE EQUAL PARTS OF, GIN, AGRUM
BLOOD ORANGE, AND TONIC WATER.

ADD A SMALL AMOUNT OF SYRUP TO YOUR
LIKING. STIR WELL AND ENJOY!

GARNISH WITH FRESH ROSEMARY AND
BLOOD ORANGE SLICES.

*Can make rosemary syrup up to 1 week in
advance and store in the fridge.