

GINGER ROSEMARY INFUSED

moscow mule shots

BALLARD
DESIGNS.

3 oz. Ginger Rosemary Syrup
4.5 oz. Unsweetened Cranberry Juice
4.5 oz. Vodka

GINGER ROSEMARY SYRUP:

$\frac{2}{3}$ cup fresh ginger, chopped and peeled
 $\frac{1}{3}$ cup fresh rosemary packed tightly
2 cups sugar
2 cups water
2 Tbs. fresh squeezed lemon juice

Add all ingredients to a small saucepan and place over medium-high heat. Bring to a boil and simmer just until sugar has dissolved. Use a potato masher or back of a wooden spoon to muddle ginger and rosemary into sugar mixture. Allow to cool slightly and place in the refrigerator to chill, at least 2 hours. Strain through fine mesh or cheesecloth and store in the refrigerator until ready to mix cocktails. Refrigerate the remaining syrup in a sealed container. Makes 6 shots.

