

Sparkling Rosemary-Grapefruit Water

“With rosemary-infused simple syrup and freshly squeezed grapefruit juice, this light and refreshing drink has a perfume essence: a perfect complement to a spring afternoon”.

4 servings

INGREDIENTS:

- ✓ 1/4 cup filtered water
- ✓ 1/2 cup raw cane sugar
- ✓ 1/4 cup rosemary, rough chopped
- ✓ 1 cup freshly squeezed ruby red grapefruit juice with pulp (about 2 large grapefruits)
- ✓ 3 cups chilled sparkling water
- ✓ 4 (3-to-4-inch) rosemary sprigs, for garnishing

DIRECTIONS:

- ❖ Make simple syrup by combining the filtered water, sugar, and chopped rosemary in a small saucepan over high heat. Stir well, occasionally, until hot to the touch and the sugar is completely dissolved, about 3 minutes. Remove from the heat and set aside to allow the rosemary flavor to infuse for at least 30 minutes.
- ❖ Strain the simple syrup into a serving pitcher, pressing the rosemary against the sieve to extract all the liquid, and compost the chopped rosemary. Add the grapefruit juice and stir well to combine. Just before serving, add the sparkling water and stir gently to combine.
- ❖ Ladle into pint-size canning jars filled with ice cubes and garnish each serving with a whole rosemary sprig.

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