



Berry Rosemary Martini

Serves 4

INGREDIENTS

4 oz Vodka

16 oz Cranberry Juice

4 tsp Rosemary Simple Syrup

1 Bottle of Champagne

Rosemary Sprigs

PROCEDURE

1. To make rosemary simple syrup, bring $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ cup water to a boil. Cook and stir until sugar dissolves. Remove from heat. Add a sprig of rosemary. Steep for 2 hours, and then remove rosemary sprig.
2. Add the first three ingredients to a pitcher, preferably with an airtight lid. Add ice and shake, or stir vigorously. Pour into four martini or coupe glasses and then top with champagne and a rosemary sprig. Enjoy a few sips of yours, and then get ready to greet your guests!
4. Optional: If you want a snow-rimmed glass, use the rosemary simple syrup to rim the glass and then dip in sugar. You can also do this for just half the glass if you want the effect but not all the sugar.