



Mistletoe Kiss Cocktail

Makes: 1 serving

Prep Time: 10 minutes Cook Time: 5 minutes

Total Time: 15 minutes plus drying time 1 hour

Ingredients

Sugared Rosemary:

- 1 sprig rosemary
- 1/4 cup granulated sugar

Ginger Syrup:

- 1/2 cup honey
- 2 inches fresh ginger, sliced
- 2 cinnamon sticks
- 1 sprig rosemary

Cocktail:

- 2 ounces (1/4 cup) vodka
- 1 ounce (2 tbsp) pomegranate juice
- 1 ounce (2 tbsp) Campari
- 1/2 ounce (1 tbsp) orange liqueur (Cointreau)
- 1/2 ounce (1 tbsp) lime juice
- 1 -2 tbsp ginger syrup
- sparkling water, for topping

Instructions

For the sugared rosemary, moisten a rosemary sprig with water and then sprinkle sugar all over it. Let it sit until dry, approximately one hour.

To make the ginger syrup. In a pot, bring 1/2 cup water, honey, ginger, cinnamon, and rosemary to a boil over high heat. Boil for 2-3 minutes, then remove from the heat. Let cool, then strain the syrup into a glass jar. This syrup makes enough for about 6 drinks.

In a glass filled with ice, combine 1-2 tablespoons of ginger syrup, vodka, pomegranate juice, Campari, orange liqueur, and lime juice. Stir to mix. Top off with sparkling water. Garnish with pomegranate arils, sugared rosemary, and cinnamon sticks, if desired.

Recipe from Half Baked Harvest