



Rosemary Spritz

Serves 2

- 4 large sprigs rosemary plus additional sprigs for garnish
- 8oz Aperol
- 3oz prosecco
- splash soda water
- thinly sliced lemon for garnish
- pitted green olive for garnish

Directions:

- Pour the Aperol in a mason jar and add the rosemary sprigs, cutting them if necessary to ensure they are fully submerged in the Aperol. Allow to steep at room temperature for at least two days. Remove rosemary sprigs and strain Aperol into a clean jar when ready to use.
- Fill a wine glass with ice. Add 2 ounces of the rosemary Aperol to the glass and then top with prosecco and a splash of soda water.
- Take a fresh sprig of rosemary and remove the leaves from the bottom half. Thread the lemon and olive onto the bottom half of the sprig and balance the rosemary across the top of the glass to garnish. Serve immediately.