

A Card for Rosemary

Lockbox, made by Jake Parry

Need a drink to celebrate with this holiday season? Look no further than this cranberry spritz! Rosemary and cardamom blend perfectly with cranberry to remind you of the holiday meals we often enjoy in this season. Then, we add sparkling blanc de blanc to top everything off, just perfect for a refreshing holiday toast!

INGREDIENTS

- 1 oz Cranberry-Infused Castle & Key Gin
- 0.5 oz Lime Juice
- 0.25 oz Rosemary/Cardamom Syrup
- 2 oz Pierre Delize Blanc de Blanc Brut

For Cranberry Infused Gin

- 750 ml Castle and Key Gin
- 1/2 cup of muddled Cranberry

For Rosemary Cardamom Syrup

- 1 cup Sugar
- 1 cup Water
- 1/2 cup lightly chopped Rosemary
- 1/4 cup muddled Cardamom
- 1 Lime, peeled

INSTRUCTIONS

1. For Cranberry Infused Gin: Combine ingredients, let steep for 1 hour, strain and discard all solids.
2. For Rosemary Cardamom Syrup: Add sugar and water to pot and bring to a boil. Add all other ingredients, lower to a simmer. Simmer for 30 minutes, strain and discard all solid ingredients.
3. Add all ingredients except champagne into a shaker tin. Shake and strain into a champagne flute. Garnish with a sugar rim and rosemary sprig.



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