

Pom Cherry Spritzer with Rosemary

This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com.

Start-to-Finish: 1 hour

Hand-On Time: 20 minutes

Serves 8

Ingredients

- 1/4 cup sugar
- 3 sprigs rosemary, plus 10 more for garnish
- 2 oz. (1/4 cup) peach schnapps
- 3 tablespoons lemon juice, from one juicy lemon
- 8 oz. (1 cup) Cheribundi tart cherry juice (look for it on the juice aisle)
- 1/2 pomegranate, seeded, about 1/3 cup
- 2 - 750 ml bottles 13th Street Blanc de Blanc sparkling wine, chilled
- Lemon flavored soda water, chilled



Instructions

1. Combine sugar with 4 oz. water (1/2 cup) and 3 sprigs rosemary in a small pan over medium-high heat and bring to a boil. Remove from heat, strain the rosemary leaves and add the schnapps, lemon juice and Cheribundi juice and refrigerate the syrup until very cold.
2. Remove the seeds from the pomegranate (see "It's that easy" note above) and reserve.
3. To each champagne flute, add 2 oz. (1/4 cup) syrup mixture and top with prosecco and a splash of soda water. Add a sprinkle of pomegranate seeds and a sprig of rosemary and serve immediately.