



Meyer Lemon-Rosemary Spritzer

serves 6

- 4 cups water
- 1/2 cup organic cane sugar, or 2/3 cup mild honey
- 6 Meyer lemons, washed and thinly sliced (seeds removed)
- 3 sprigs rosemary
- 4 1/2 cups sparkling water, chilled

Bring water and sugar (or honey) to a gentle simmer in a large saucepan, stirring until sugar dissolves. Add lemon slices and rosemary sprigs. Reduce heat and simmer gently for 10 minutes. Remove from heat. Let stand for an hour or so. Strain and discard solids. Return liquid to pan, and boil until reduced by half, 5-10 minutes. Cool completely. Fill each of 6 glasses with ice cubes and 3/4 cup sparkling water. Stir 1/4 cup syrup into each.