

SPARKLING PEAR & ROSEMARY PUNCH

- 9 oz pear brandy
 - 9 oz rosemary syrup
 - 6 oz lemon juice
 - 1 750ml bottle Brut champagne or dry sparkling wine
 - 1 cup chilled water - or 2 cups ice
 - rosemary sprigs and 1 long grapefruit peel for garnish
1. In a pitcher or punch bowl, combine pear brandy, rosemary syrup, lemon juice. If serving immediately, stir in ice and let sit for 10-15 minutes. If making ahead, add water and chill in the refrigerator.
 2. If serving in a punch bowl, pour over a large punch ice cube. Add Champagne and briefly stir.
 3. Garnish with the rosemary sprigs and expressed the oils from the grapefruit peel. Ladle/pour into glasses over ice, garnish with another rosemary sprig if desired.

Rosemary Syrup

- 6-8 rosemary sprigs
 - 1 cup boiling water
 - 1 cup sugar (roughly)
1. Mince the rosemary sprigs, don't worry about taking the needles off the stem.
 2. In a measuring cup, combine the rosemary and boiling water, or bring them to a boil in a pot together and remove from heat.
 3. Let the rosemary steep for 45 minutes to an hour, as if you are making rosemary tea.
 4. Strain out the rosemary and add equal parts sugar to water. It'll be a little under a cup.
 5. Stir until dissolved. Feel free to heat syrup slightly, either on the stove or in the microwave, speed this last step up.

