
Cider-Rosemary-Prosecco Cocktail

Erin French's cookbook, *The Lost Kitchen*



Servings: 1

1. Pour cider, rosemary simple syrup and Cognac into a champagne glass. Top with Prosecco and garnish with a sprig of rosemary.
2. If you're making this for a group, multiply the recipe and add everything to a pitcher - it's much easier.

1/2 fluid ounce apple cider, or apple juice
1/2 ounce rosemary simple syrup (see recipe below)

1/2 ounce Cognac, or brandy
5 ounces Prosecco, chilled
Rosemary sprigs, for garnish

ROSEMARY SIMPLE SYRUP:

1/2 cup sugar
1/2 cup water

5 sprigs fresh rosemary

Per Serving (excluding unknown items): 194 Calories; trace Fat (0.3% calories from fat); trace Protein; 16g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 16mg Sodium; 13g Total Sugars; 0mcg Vitamin D; 16mg Calcium; 1mg Iron; 126mg Potassium; 28mg Phosphorus. Exchanges: .

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