

Rosemary Aperol Spritz Cocktail

Ingredients

3 ounces Aperol
3 ounces Prosecco
1-ounce club soda/sparkling water
1 cup of ice

1 cup of water
1 cup of sugar
1 large sprig of fresh rosemary

Directions

1. Combine water, sugar and rosemary in small saucepan to make a simple syrup. Bring to a simmer over medium heat and allow to steep for 30 minutes. Transfer to a glass container and refrigerate for an hour, or until completely cooled.
 2. In a wine glass filled with ice, combine Aperol, Prosecco, club soda, and rosemary simple syrup (adjusting the amounts to your preferences). Lightly stir and enjoy!
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