



Holiday Cocktails/Mocktails

Created by Simple health



Rosemary Gin Fizz Cocktail

5 ingredients · 5 minutes · 1 serving



Directions

1. Muddle rosemary, lemon and honey in glass
2. Fill glass with ice, add in gin and club soda. Stir! optional: Garnish with rosemary sprig, raspberry, cranberry or pomegranate
3. Enjoy!

Ingredients

- 3 servings** Rosemary (3 sprigs)
- 1 serving** Lemon, Juiced
- 1/2 tsp** Raw Honey
- 1 1/2 ozs** Gin
- 3 ozs** Club Soda ((or Sparkling mineral water))

Lemon Rosemary Holiday Spritzer

4 ingredients · 5 minutes · 2 servings



Directions

1. Make it a Cocktail: add 1 oz Vodka
2. Add to a shaker filled with ice, add vodka (optional), lemon juice, honey, and rosemary sprig. Shake for 20-25 seconds until combined. Strain into a highball glass filled with ice and top with club soda. Garnish with a lemon slice and rosemary sprig, if desired.
3. Make it "sugar-free": add a few drops of liquid Stevia in place of honey!

Ingredients

- 1/2 Lemon (juiced)
- 1/2 oz Raw Honey
- 1 stalk Rosemary (1 Sprig, plus extra for garnish)
- 6 fl ozs Club Soda (Top it off)
- 2 Lemon (sliced, for garnish)

Winter Breeze

5 ingredients · 5 minutes · 2 servings



Directions

1. Smash 1/2 the pomegranate seeds for juice (save other 1/2 for garnish)
2. Make it a Cocktail: Add 2 oz Vodka
3. Add Vodka (optional), grapefruit juice, pomegranate juice, ice, honey, to a shaker. Shake 20 seconds
4. Fill glass with ice, pour. Garnish with pomegranate seeds and 3 mint leaves
5. Enjoy!
6. Make it "sugar-free": add a few drops Liquid Stevia in place of honey
7. Want more flavor: Add more pomegranate juice

Ingredients

- 2 ozs** Grapefruit (Juiced)
- 1 cup** Pomegranate Seeds (Some juiced, for garnish and flavor)
- 1/2 cup** Soda Water (Any sparkling mineral water or club soda will work)
- 1 bunch** Mint Leaves (6 leaves for garnish)
- 1 tsp** Raw Honey (to taste, or replace with liquid stevia)