

Rosemary Greyhound

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1 cup sugar
1/4 cup fresh rosemary
leaves
2 cups water
3/4 cup ruby red grapefruit
juice
2 ounces vodka
1 ruby red grapefruit slice
(for garnish)

In a medium saucepan, combine the sugar and rosemary with two cups of water. Heat over medium heat, stirring occasionally, until the sugar has dissolved, about 2 minutes. Remove from the heat. Let the rosemary infuse for 20 minutes. Strain the syrup and let it cool, discard the rosemary leaves.

Pour the grapefruit juice, vodka and two tablespoons of the infused simple syrup into a cocktail shaker with ice.

Shake well to mix.

Serve over fresh ice.

Garnish with a grapefruit slice.

The Rosemary Simple Syrup may be kept in the refrigerator for up to two weeks.

Per Serving (excluding unknown items): 986 Calories; 1g Fat (0.6% calories from fat); 1g Protein; 218g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 20mg Sodium. Exchanges: 0 Grain(Starch); 1 Fruit; 0 Fat; 13 1/2 Other Carbohydrates.