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# Cran-Rosemary Mocktail

*Melissa Gaman and Steve Jackson*

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Servings: 1

Start to Finish Time: 5 minutes

**1/4 cup whole cranberries, thawed, if frozen**  
**1 small sprig rosemary, broken in half**  
**2 teaspoons superfine sugar**  
**1 1/2 ounces distilled nonalcoholic spirits (such as Seedlip)**  
**1/2 cup cold tonic water**  
**whole cranberries (for garnish)**  
**small sprigs rosemary (for garnish), `**

In a cocktail shaker, combine the cranberries, rosemary and sugar. Muddle until the cranberries and rosemary are broken down and juicy.

Add the nonalcoholic spirits to the shaker along with a handful of ice. Shake well until cold, then double-strain into a highball glass filled with ice.

Top with the tonic.

Garnish with cranberries and rosemary.

## **Beverages**

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*Per Serving (excluding unknown items): 11 Calories; 1g Fat (33.1% calories from fat); trace Protein; 2g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 0 Grain(Starch); 0 Fat.*