



# CHAMPAGNE PUNCH WITH ROSEMARY AND CITRUS

BY CATHERINE NEVILLE

Yield: 6 to 8 servings

- $\frac{3}{4}$  cup water
- $\frac{3}{4}$  cup sugar
- 3 sprigs fresh rosemary
- 2 cups London Dry gin
- $\frac{1}{2}$  cup fresh lemon juice
- $\frac{1}{2}$  cup fresh orange juice, plus slices of orange for garnish
- $\frac{1}{2}$  cup fresh grapefruit juice
- 1 bottle brut Champagne
- Ice block garnished with orange and rosemary

## | Preparation |

| Preparation | In a small saucepan, combine water, sugar and rosemary over medium-high heat. Bring to a simmer and stir to dissolve sugar, then turn off the heat, allowing the rosemary to steep. Strain and let cool.

In a punch bowl, mix gin with lemon, orange and grapefruit juice. Stir in rosemary simple syrup and then add Champagne. Place ice block in the middle and serve.