



SERVES: 8

SANSgria

Have you ever had an alcohol-free sangria as good as this? We think not. Made with prickly pear, rosemary, Grüvi Dry Secco, club soda, and lemon juice this is, hands down, the best sangria we have ever had. Period.

4 oz	Finest Call prickly pear syrup
4 oz	rosemary syrup
8 oz	lemon juice
16 oz	Grüvi Dry Secco
16 oz	club soda
1	orange
	rosemary sprigs
	blueberries

1. Make rosemary simple syrup (see below)
2. In a shaker with ice, combine syrups & lemon juice. Shake well
3. Strain into wine glasses & add ice
4. Add club soda & Dry Secco
5. Give it a good stir
6. Garnish each glass with a sprig of rosemary, slice of orange & blueberries

rosemary simple syrup

1 cup	sugar
1 cup	water
5	rosemary sprigs

1. Boil water
2. Add sugar & stir until dissolved
3. Add rosemary
4. Let the infusion boil for 1 minute
5. Remove from heat & let steep for 45 minutes
6. Remove rosemary sprigs & store in an airtight glass container for up to 2 weeks