

Rosemary



To grow: You can grow rosemary either indoors or outdoors as long as it gets plenty of light and water.

To harvest: Snip off the individual sprigs, being sure not to cut any of the branches with woody bark.

To use: Rosemary tastes great with meats, roasted veggies, and tomato sauce. Its flavor is quite strong so a little goes a long way.

Rosemary Mocktail

Serves 4

Juice of half a lemon
5 sprigs lemon balm
5 tbsp rosemary simple syrup
4 tbsp lavender simple syrup
6 ice cubes
2 cups club soda

For cocktail version: replace 1 cup of club soda with 1 cup of vodka or gin



In a small pitcher, add lemon balm and lemon juice. Muddle with the back of a wooden spoon. Add simple syrups and stir, then top it off with club soda and, if desired, vodka or gin.

Simple Syrup



1 part sugar
1 to 3 parts water*

Boil water in a small saucepan. Once boiling, add the sugar, then reduce the heat and let it simmer for 2 or 3 minutes. Keep stirring so the sugar doesn't burn. Take it off the heat, let it cool, and enjoy. Don't forget to store leftovers in the fridge!

*A 2:1 ratio of water to sugar will yield a standard simple syrup that is used widely to sweeten drinks. A ratio of 3 parts water to 1 part sugar makes a thin syrup that can be used as a glaze. Finally, a thicker, sweeter syrup can also be made by using equal parts sugar and water.

Herb-Infused Syrup

Water

A few sprigs of an herb of your choice*



Boil water in a small saucepan. Once boiling, remove it from the heat and add the herbs. Let them steep for 10 minutes, then strain them out. You can now use the infused water as a substitute for regular water in our simple syrup recipe. The end result will be a syrup that is both sweet and flavorful!

*Two sprigs per cup of water used will yield good results.