

## Tangerine Rosemary Gin Fizz



### Ingredients

2 oz. tangerine juice, fresh squeezed preferred  
1 oz. St. Augustine Distillery Gin  
1 oz. Simple syrup, or to taste (equal parts of sugar and water brought to a boil, then cooled)  
1-2 oz. chilled club soda  
ice as desired  
1 spring rosemary, preferably organic  
tangerine slices and rosemary sprigs for garnish  
raw or Turbinado sugar for rimming glasses

### Procedure

1. In a cocktail shaker combine juice, gin, simple syrup to taste, a few pieces of ice and a small sprig of rosemary.
2. Shake well 2 or 3 times, or until chilled.
3. Use a small piece of tangerine to moisten the rim of a glass, then coat in sugar.
4. Strain the mixed drink into glass. Top with club soda.
5. Garnish with fresh tangerine slices and rosemary sprigs.

Makes one drink

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