

**Rosemary Peach Gin Cocktail**

Serves 2

**Ingredients:**

2 Peach

4 Rosemary Sprigs

2 Tbsp Freshly-Squeezed Lemon Juice

1 20 oz. Ginger Ale

4 Tbsp. Rosemary Simple Syrup (1/2 Cup of Sugar, 1/2 Cup of Water, bring to a boil, remove from heat, add rosemary sprigs, stir, and let cool. Chill until ready to use.)

3 oz. [Seagram's Extra Dry Gin](https://ooh.li/e7fe10d)

Directions:

1. Thinly slice half of peach. Make ice cubes with them by first adding the slice in each cube before adding water.

2. In a cocktail shaker, add ice, rosemary syrup, lemon juice, ginger ale and [Seagram's](https://ooh.li/e7fe10d) extra dry gin. Shake well.

3. Pour over crushed ice evenly between two glasses.

4. Garnish with extra peach slices (optional) and rosemary sprigs. Serve immediately