



Rosemary Honey Moscow Mule

3/4 oz rosemary honey simple syrup
2 oz vodka (we used [45th Parallel Distillery](#))
4 oz good ginger beer
ice

Instructions:

Fill a copper mug with ice.
Add the simple syrup and vodka, stir.
Pour the ginger beer on top.
Garnish with fresh rosemary.

Rosemary Honey Simple Syrup:

1/4 cup honey
1/4 cup water
3 sprigs fresh rosemary

Instructions:

Bring to a gentle boil and boil (gently!) for five minutes.
Turn down to a simmer and simmer for 30 minutes.
Pour into a heat safe jar and put into the fridge overnight (if you want a strong rosemary flavor include the sprigs in the jar to continue to infuse).

NOTE: to make this cocktail non-alcoholic sub club soda for the vodka.

