



Gammy's House Recipes

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Rosemary Liqueur

Ingredients:

1-1/2 teaspoons rosemary leaves OR 1 teaspoon ground rosemary
1 mint leaf
Sliced and scraped peel of 1/2 lemon
1/4 teaspoon coriander
1-1/2 cups vodka
1/2 cup sugar syrup

Directions:

Gently crush the rosemary leaves and mint with the back of a spoon on a breadboard so the aroma and oils are released. Add the lemon and herbs to the vodka and steep for 10 days. Strain and filter. Add the sugar syrup. Mature for 2-4 weeks.

Yield: 2 cups