

Cocktails & Cheese

Recipe & Cheese by Jodi Ohlsen Read - Shepherd's Way Farms

Rosemary Fitzgerald & Shepherd's Way Farms Friesago

The Rosemary Fitzgerald features Metropoligin blended with house-made fresh rosemary simple syrup, lemon juice, and house-made bitters.

Ingredients

2oz Metropoligin Gin
.75oz Rosemary Simple Syrup (Recipe Below)
.5oz Fresh Lemon Juice
3 Dashes Aromatic Bitters

Combine all ingredients in an ice filled shaker tin. Shake until chilled.
Double strain into a chilled cocktail glass. Garnish with a fresh rosemary sprig.

Rosemary Simple Syrup

1 cup white cane sugar
1 cup H2O
4 Tbsp dried rosemary.

Bring H2O to a boil, add sugar and stir until all sugar is dissolved, remove from heat, add rosemary, let rest 15 minutes, strain, chill. Should last 2 weeks refrigerated

