

NON-ALCOHOLIC GRAPEFRUIT ROSEMARY MULE



Prep Time: 10 minutes

Cook Time: 0 minutes

Total Time: 10 minutes

Makes: 3

With fragrant rosemary and citrusy grapefruit, this refreshing mule is a well-rounded mocktail that's especially nice for sipping.

INGREDIENTS

8 oz Fresca® Grapefruit
Ice, as needed
4 oz grapefruit juice
2 oz non-alcoholic tequila or whiskey
1 1/2 oz rosemary syrup (see Tip for recipe)
8 oz Topo Chico Mixer Ginger Beer
2 small sprigs rosemary

INSTRUCTIONS

1. Fill 2 glasses with ice. Divide grapefruit juice, nonalcoholic spirit and rosemary syrup between glasses. Stir. Divide Fresca and ginger beer between glasses.

2. Garnish with rosemary sprigs.

Tip: For rosemary syrup, in small saucepan, bring 1/2 cup water and 1/2 cup granulated sugar to a boil. Stir in 3 tbsp coarsely chopped fresh rosemary. Boil for 1 to 2 minutes or until sugar has dissolved. Remove from heat. Let cool completely. Strain and discard solids. Store in refrigerator for up to 1 month. Use in other cocktails and mocktails, over lemon cake or ice cream, or in a glaze for all cuts of pork.