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## GRAPEFRUIT G&T AND CUCUMBER LEMONADE

Prep: 15 mins + 1 hour cooling – Easy

For the rosemary syrup (makes 15 tablespoons):

100g sugar  
150ml water  
1 rosemary sprig

For the grapefruit gin & tonic (makes 2):

2 tbsp rosemary syrup  
60ml gin  
100ml grapefruit juice (cold)  
100ml tonic (cold)  
2 rosemary sprigs, to serve

For the cucumber lemonade (makes 2):

8 cucumber slices  
4 tbsp rosemary syrup  
60ml lemon juice  
200ml sparkling water (cold)

1. Start by making the rosemary syrup. Put all the ingredients into a saucepan, bring to a boil and leave to cook for 5 minutes. Remove the rosemary sprig and leave to cool for an hour.
2. For the grapefruit gin & tonic: Mix all the ingredients in a jug, then divide the cocktail between two glasses and decorate each glass with a rosemary sprig.
3. For the cucumber lemonade: Distribute the cucumber slices between two glasses. Mix the remaining ingredients in a jug and pour into the glasses.

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