



Pear Rosemary Cocktail



Vegetarian



Vegan



Gluten Free



Dairy Free

READY IN



30 min.

SERVINGS



1

CALORIES



873 kcal

SIDE DISH

Ingredients

- ☐ 0.5 ounce ginger
- ☐ 0.5 ounce juice of lemon freshly squeezed
- ☐ 1.5 ounce pears
- ☐ 0.5 ounce rosemary
- ☐ 2 inch rosemary
- ☐ 3 sprigs rosemary
- ☐ 1 cup sugar
- ☐ 1 cup water

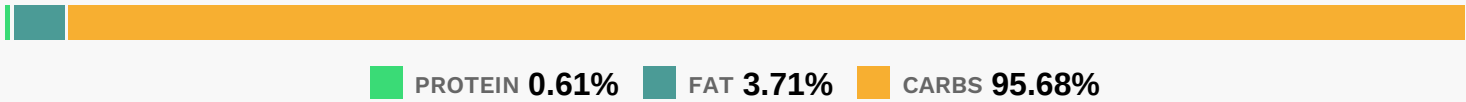
Equipment

☐ sauce pan

Directions

- ☐ Combine the sugar, water and 3 sprigs rosemary in a small saucepan over medium-high heat. Stir to dissolve sugar and bring to a boil. Reduce to a simmer and continue to cook for 15 minutes.
- ☐ Remove from heat and let cool.
- ☐ Remove rosemary before bottling.
- ☐ To make the cocktail: Fill a cocktail shaker with ice.
- ☐ Add pear brandy, rosemary syrup, Domain de Canton, and lemon juice. Shake for 15 seconds.
- ☐ Strain into a cocktail glass and garnish with rosemary sprig.

Nutrition Facts



Properties

Glycemic Index:331.84, Glycemic Load:144.78, Inflammation Score:-10, Nutrition Score:11.293043543463%

Flavonoids

Cyanidin: 0.88mg, Cyanidin: 0.88mg, Cyanidin: 0.88mg, Cyanidin: 0.88mg Catechin: 0.11mg, Catechin: 0.11mg, Catechin: 0.11mg, Catechin: 0.11mg Epigallocatechin: 0.25mg, Epigallocatechin: 0.25mg, Epigallocatechin: 0.25mg, Epigallocatechin: 0.25mg Epicatechin: 1.6mg, Epicatechin: 1.6mg, Epicatechin: 1.6mg, Epicatechin: 1.6mg Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg Eriodictyol: 0.69mg, Eriodictyol: 0.69mg, Eriodictyol: 0.69mg, Eriodictyol: 0.69mg Hesperetin: 2.05mg, Hesperetin: 2.05mg, Hesperetin: 2.05mg, Hesperetin: 2.05mg Naringenin: 0.2mg, Naringenin: 0.2mg, Naringenin: 0.2mg, Naringenin: 0.2mg Isorhamnetin: 0.13mg, Isorhamnetin: 0.13mg, Isorhamnetin: 0.13mg, Isorhamnetin: 0.13mg Quercetin: 0.41mg, Quercetin: 0.41mg, Quercetin: 0.41mg, Quercetin: 0.41mg

Nutrients (% of daily need)

Calories: 873.42kcal (43.67%), Fat: 3.82g (5.87%), Saturated Fat: 1.49g (9.28%), Carbohydrates: 221.69g (73.9%), Net Carbohydrates: 211.71g (76.99%), Sugar: 204.34g (227.05%), Cholesterol: 0mg (0%), Sodium: 26.02mg (1.13%),

Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.41g (2.83%), Fiber: 9.97g (39.9%), Iron: 5.99mg (33.29%), Calcium: 266.34mg (26.63%), Vitamin C: 19.99mg (24.23%), Manganese: 0.43mg (21.38%), Vitamin B6: 0.38mg (19.09%), Folate: 67.4µg (16.85%), Magnesium: 55.31mg (13.83%), Vitamin A: 623.15IU (12.46%), Copper: 0.23mg (11.43%), Potassium: 313.5mg (8.96%), Vitamin B2: 0.14mg (8.22%), Vitamin B1: 0.11mg (7.5%), Zinc: 0.77mg (5.15%), Selenium: 2.26µg (3.22%), Phosphorus: 24.74mg (2.47%), Vitamin B3: 0.38mg (1.92%), Vitamin K: 1.89µg (1.8%)