

# smoke & sunshine

Harness the flavors of summer with this refreshing, alcohol-optional drink. Charcoal-grilled citrus adds tart, smoky flavor. Rosemary simple syrup brings sweetness and a hint of the outdoors. Fresh and grilled garnishes make it feel as special as a cocktail—even without the buzz. *By Ashley Flaws*

## GRILLED LEMON-LIME ROSEMARY COOLERS

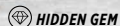
HANDS-ON 15 MIN TOTAL 1 HR, 55 MIN  
SERVES 8 SUBMITTED BY MATT WENCL

★★★★★ 1 REVIEW

- 2½ cups sugar
- 9 lemons
- 9 limes
- 3 sprigs fresh rosemary, plus more for garnish
- 6 cups water
- Ice cubes

1. Pour ½ cup sugar into a dish. Cut 8 lemons and 8 limes in half; press, cut sides down, into sugar to coat. Cut remaining lemon and lime into ¼-inch slices.
2. Preheat a charcoal grill to medium-high heat (375°F to 450°F) and lightly oil grate. Grill lemon and lime halves, sugared sides down, until browned, about 8 minutes.
3. Grill lemon slices until browned, 1 to 2 minutes per side. Grill rosemary until just fragrant and lightly charred, 30 seconds to 1 minute.
4. Whisk together 2 cups water and remaining 2 cups sugar in a small saucepan. Cook, whisking, over medium heat until mixture comes to a boil and sugar dissolves. Add grilled rosemary; remove from heat and let steep 30 minutes. Discard rosemary. Chill syrup until cold, about 1 hour.
5. Juice grilled lemon and lime halves (about 2½ cups juice). Pour into a large pitcher; stir in syrup and remaining 4 cups water. Line inside of each glass with 1 or 2 grilled lemon slices and an ungrilled lime slice; add ice to hold slices in place. Pour lemon-lime mixture into glasses. Top each with a rosemary sprig.

[armagazine.com/grilled-lemon-lime-rosemary-coolers](http://armagazine.com/grilled-lemon-lime-rosemary-coolers)



PER CUP: 267 CAL; 0G FAT (0G SAT); 1G PRO; 71G CARB; 1G FIBER; 8MG SODIUM; 65G SUGARS



**DRINK UP!**  
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### PREFER a COCKTAIL?

Add 1½ oz. **vodka, gin, white rum, or silver tequila** to each serving. Or for an especially smoky cocktail, add 1 oz. **silver tequila** and ½ oz. **mescal** to each drink.