



Oooh-La-La Orange Rosemary Spritzer

By Erin Fletter

Prep Time 15 / **Cook Time** / **Serves** 4 - 6

Fun-Da-Mentals Kitchen Skills

slice: to cut into thin pieces using a sawing motion with your knife.

squeeze: to firmly press or twist a food with fingers, hands, or a device to remove its liquid, like shredded potatoes, frozen and thawed spinach, or tofu.

steep: to soak a food, like tea, in water or other liquid so as to bring out its flavor.

Equipment

- ☐ Pitcher
- ☐ Cutting board
- ☐ Kid-safe knife
- ☐ Citrus squeezer (optional)
- ☐ Liquid measuring cup
- ☐ Dry measuring cups

Ingredients

Oooh-La-La Orange Rosemary Spritzer

- ☐ 2 oranges, washed
- ☐ 3 C sparkling water
- ☐ 1/4 C sugar
- ☐ 1 fresh rosemary sprig
- ☐ 1 C ice

Food Allergen Substitutions

Oooh-La-La Orange Rosemary Spritzer

Instructions

Oooh-La-La Orange Rosemary Spritzer

slice + squeeze

Slice **2 oranges** into quarters, then squeeze their juice into a pitcher.

scrumptious science

Steeping is when you allow tea or other flavorful ingredients to soak in liquid and transfer their flavor to the liquid. Steeping tea can be a quick process when you use boiling water.

measure + steep + pour

Measure **1 cup of sparkling water** and pour into the pitcher. Add **1/4 cup of sugar** and **1 rosemary sprig** and stir until sugar dissolves. Let sit for 10 minutes so that the rosemary can steep. Then add **1 cup of ice** and another **2 cups of sparkling water**. Stir again, then pour into glasses. "Salute" (sah-LOO-teh) or "Cheers" in Italian!

Featured Ingredient: Rosemary!

Hi! I'm Rosemary!

"I'm a fragrant herb with needle-like leaves. I can have blue, pink, purple, or white flowers in the spring and I'm very pretty in gardens. I'm also easy to grow, and garden pests don't care for me too much. My leaves add wonderful flavor to your recipes! You can use them dried or fresh, in breads, roast vegetables or meats, soups, and more, and I taste great in drinks like lemonade. Once you've met me, you'll definitely recognize me from then on!"

History

Rosemary is an herb commonly used to flavor foods.

The Romans brought rosemary to England in the eighth century. This herb originally came from the Mediterranean region—the sea cliffs of Italy, France, Greece, and Spain. Ancient Greeks and Romans used rosemary for medicine and cooking!

The ancient Greeks believed that rosemary was a magical plant that could improve their memory!

Rosemary was a token of love and loyalty. During the English Tudor era, rosemary represented fidelity, and brides would traditionally give sprigs of it to the bridegroom. In some places, rosemary sprigs are still used in the wedding ceremony or reception.

In the 16th century, rosemary was often burned in hospitals as a disinfectant to kill germs.

Anatomy & Etymology

Rosemary is part of the mint family, which includes basil, lavender, oregano, and many other herbs.

Rosemary looks like a tree you've probably seen before! What does it look like? Smell like? Feel like? An evergreen? Rosemary IS an evergreen shrub!

A rosemary plant can easily grow to five feet tall!

Rosemary leaves are the edible part of the plant!

The word "rosemary" came from the Latin word "ros marinus," meaning "mist or dew of the sea."

How to Pick, Buy, & Eat

A rosemary plant will grow year after year once it's planted. It can grow in the wild, in the garden, or indoors!

Rosemary can be used fresh or dried. It adds a woody, herbal flavor to foods.

Rosemary is best when cooked a little before eating it, while other herbs are better when fresh. You can add rosemary to eggs, salad dressings, cakes, drinks, soups, stews, muffins, and other baked goods.

Nutrition

In ancient times, people used rosemary as an herbal medicine for stomach aches, toothaches, headaches, and even to prevent balding!

Rosemary was also sometimes known as the "herb of memory." The leaves were supposed to quicken the mind and prevent forgetfulness. Students would wear sprigs of rosemary in their hair while taking exams!

Recent studies find that rosemary may offer a slight improvement in memory.

Rosemary does not have a ton of vitamins and minerals compared to vegetables, meat, and fruit, BUT it adds so much flavor and aroma to dishes that it's worth adding.