

Geoffrey Zakarian www.FoodNetwork.com

1/2 ounce black currant liqueur, such as creme de cassis 8 ounces dry hard cider, chilled 8 ounces light lager, chilled sprig fresh rosemary (for garnish) blackberry (for garnish)

Add the black currant liqueur to the bottom of a chilled pint glass.

Top with the cider and lager.

As a garnish, thread the rosemary sprig through the blackberry and place in the drink.

Serve immediaately.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .