



Hibiscus Ginger Sparkler

INGREDIENTS

1½ oz Hibiscus Elixir simple syrup*

10 oz sparkling mineral water

½ oz lemon or lime juice

DIRECTIONS

1. Add Hibiscus Elixir simple syrup, sparkling mineral water (we like San Pellegrino or Gerolsteiner) and lemon or lime juice to a glass of ice.
2. Stir ingredients to incorporate, garnish with a lemon or lime peel and enjoy!

**NOTE: To make Hibiscus Elixir simple syrup, steep 1 Tbsp Hibiscus Elixir in ¾ cup boiling water for 5 minutes. Strain. Then, add ¾ cup sugar to the steeped tea and dissolve. Keeps well refrigerated for up to 2 weeks.*



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NOMADIC TEAS