



Wild Hibiscus Margarita:

This cocktail looks beautiful with a perfect Wild Hibiscus in full bloom floating on top.

2 shots of chilled Wild Hibiscus syrup

1 shot Tequila

Juice from 1/2 a lime

Lime wedge for garnish

Wild Hibiscus flower to float on top

Pour the Wild Hibiscus syrup, tequila and lime juice into a chilled cocktail shaker filled with ice. Shake well. Strain into a chilled Margarita glass. Garnish with a lime wedge and float a Wild Hibiscus flower on top.



Wild Hibiscus Vampire:

2 cups Wild Hibiscus Syrup

4 cups white tequila

2 cups freshly squeezed lime juice, strained

1 cup Orange liqueur, such as Triple Sec/Cointreau

Cubed ice

Wild Hibiscus Flowers for garnish

Combine the tequila, Wild Hibiscus syrup, lime juice, and orange liqueur in a large pitcher. To serve, fill a cocktail shaker half way with ice, add some of the Wild Hibiscus Vampire and shake until chilled. Strain and serve straight-up in a cocktail glass garnished with lime slices and Wild Hibiscus flowers.



Aussie Wild Hibiscus Sunrise:

40ml tequila

150ml Cointreau

150ml fresh lime juice

30ml Wild Hibiscus Flowers syrup

Rub a wedge of lime around the rim of a Margarita glass and dip into a saucer of fine salt.

Pour all ingredients into a shaker with ice. Shake. Strain into the glass. Float a Wild Hibiscus Flower on top and garnish with a slice of lime.



Wild Hibiscus Ramba:

2 oz. light rum

¼ oz. lime juice

½ oz. Wild Hibiscus Flowers syrup

Maraschino liqueur to taste

Shake over ice and strain into a cocktail glass, garnish with Wild Hibiscus Flower.