

open kitchen

Inspired Culinary Events. Passionately Crafted.

Suggested Cocktail/Mocktail Recipes for Open Kitchen Hibiscus Syrup

Hibiscus Lemon Gin Cocktail

Yield: 1 serving

Ingredients

2 oz gin
1 oz lemon juice (the juice of about 1/2 a lemon)
1 oz Open Kitchen Hibiscus Syrup
Tonic water
2 thin slices lemon
Hibiscus flower (optional)
Ice

Method

1. Fill a cold glass (that holds at least 12 ounce) to the brim with ice.
2. Add in the gin, lemon juice, Open Kitchen Hibiscus Syrup. Top with tonic water. Give everything a stir.
3. Slide the two lemon slices into the drink, against the glass. Top with a hibiscus flower.

Hibiscus Margarita

Yield: 1 serving

Ingredients

2 oz Tequila
1 oz fresh-squeezed lime juice
1 oz Cointreau
3/4 oz Open Kitchen Hibiscus Syrup
Margarita salt for the rim

Method

1. Pour the ingredients into a tall shaker and fill with ice.
2. Shake vigorously for 30 second to allow the ice to melt and the mixture to chill.
3. Pour the contents of a shaker into a salt rimmed glass and enjoy!

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Heavenly Hibiscus Martini

Yield: 1 serving

Ingredients

2 oz vodka

1/2 oz orange-flavored liqueur

1 oz fresh-squeezed lime juice

3/4 oz Open Kitchen Hibiscus Syrup

Garnish: twisted lime peel, edible orchid, hibiscus, or other flowers

Method

1. Pour vodka and other ingredients into a mixing glass.
2. Add ice and shake vigorously for 7 to 8 seconds.
3. Strain into a chilled martini glass. Garnish with a hibiscus flower or edible orchid.
4. Serve and enjoy!

Hibiscus Coconut Mocktail

Yield: 1 serving

Ingredients

1.5 oz Open Kitchen Hibiscus Syrup

2-3 dashes Orange bitters

1 can Coconut flavored sparkling water (such as La Croix)

Fresh lime wedges

Method

1. Fill a rocks glass with ice. Add syrup, sparkling water and bitters. Stir well with a bar spoon.
2. Add a squeeze of lime. Garnish with a lime wedge and fresh Rosemary.