

open kitchen

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Suggested Recipes for Open Kitchen Hibiscus Syrup

Lemony Hibiscus Dressing

Yield: 1 cup

Ingredients

2 lemons
¼ cup of Open Kitchen Hibiscus syrup
1/3 cup of Extra Virgin Olive Oil
1 sprig of thyme
Salt and pepper to taste

Method

1. Zest the lemons into a mixing bowl then place the juice of the lemons in the bowl as well. Add the hibiscus syrup and thyme into the mixing bowl.
2. Place a damp towel underneath the bowl to prevent sliding. With a whisk, whisk the mixture together as you slowly stream in the olive oil until well combined. Season with salt and pepper to taste.
3. You can also add 1 tsp of mustard to make the dressing creamier.