



# 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.*