

Hibiscus Margarita

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Servings: 1

**HIBISCUS TEA
CONCENTRATE**
5 hibiscus tea sachets
(Tazo Passion Tea)

1 cup water

INGREDIENTS

2 ounces silver tequila

2 ounces hibiscus tea
concentrate

2 ounces (1/2 grapefruit)
freshly squeezed grapefruit
juice

1 teaspoon agave syrup (or
fine sugar)

ice

lime wedge

salt (for rimming)

Preparation Time: 10 minutes

Cook Time: 10 minutes

Make the Hibiscus Tea Concentrate: place the tea sachets in a saucepan with one cup of water. Steep the sachets in water just off a boil for 10 minutes. Remove and let cool to room temperature.

Run a lime wedge around the lip of your glass. Dip in salt to cover the rim. Fill with ice.

Combine the tequila, tea concentrate, grapefruit juice and agave in a cocktail shaker.

Shake to combine. Strain into the prepared margarita glass.

Garnish with a lime wedge.

*You will have enough
Hibiscus Tea Concentrate to
make four Hibiscus
Margaritas. You can store
the concentrate in the
refrigerator for up to one
week.*

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 7mg Sodium. Exchanges: .