

# Hibiscus Tequila Sparkler

Charlotte · 23-08-2021



## Prep Time

15 Mins

## Difficulty

Easy

## Servings

1

## Description

Spicy, sweet and eye-catching pink hibiscus syrup is the star of this bright and refreshing cocktail. This recipe makes enough syrup for 16 drinks (great for the crowd), but there are endless creative ways to use it if you have anything left. Use it as a sweetener for rimezim, lemonade, or iced tea in ice cream, mix in gin- or tequila-based cocktails, or even mix with salad dressings.

## Ingredients

- ¼ cup dried hibiscus flowers
- 1 cup sugar
- 1 oz. tequila blanco
- ½ oz. fresh lime juice
- 3 mint leaves, plus sprig for serving
- 2 oz. dry sparkling rosé (such as Moët & Chandon Rosé Impérial)
- Raspberry sorbet (for serving, optional)

## Instructions

1. Combine hibiscus and 1 cup boiling water in a heatproof measuring glass or small bowl; let sit 10 minutes. Strain tea through a fine-mesh sieve into another measuring glass or small bowl; discard hibiscus. Add sugar to tea and stir to dissolve. Let hibiscus syrup cool.
2. To make 1 cocktail, combine tequila, lime juice, ½ oz. hibiscus syrup, and 3 mint leaves in a cocktail shaker. Fill shaker with ice, cover, and shake until outside of shaker is frosty, about 20 seconds. Strain into a Champagne flute and gradually add rosé, stopping ½