

Hibiscus Sunrise

Fennel & Fire

Refresher / Cocktail

We love sharing refreshing, healthful recipes that brighten your day and invigorate your senses. Today, we bring you a delightful refresher that perfectly balances flavor and wellness – the Iced Hibiscus Sunrise main star is our caffeine-free hibiscus ginger green tea; this drink is not only vibrant and delicious but also packed with natural goodness and can be enjoyed any time of the day. Whether you're cooling off on a warm day or need a tasty pick-me-up, this decaffeinated Iced Hibiscus Sunrise will become a favorite. You may also make it into a cocktail favorite by adding a shot of our Fennel and Fire Hibiscus Vodka or honey vodka.



Recipe

serves 4

Ingredients:

Four cups of brewed Fennel and Fire Hibiscus Ginger Tea

Six teaspoons of Siloam Syrups Sunny Simple Syrup, sugar, honey, or agave syrup (adjust to taste)

Two freshly squeezed orange

One freshly squeezed lime

Ice cubes

Fresh mint leaves, orange slices for garnish, or clean hibiscus flower.

For a cocktail, add 1 ounce per glass of Fennel and Fire Hibiscus Vodka or honey vodka.

Instructions:

Brew the Tea: In a medium-sized pot, bring 4 cups of water to 175 degrees Fahrenheit. Pour the water over five teaspoons of Fennel and Fire Hibiscus Ginger Green Tea. Let the tea steep for four minutes. Strain the tea and allow the tea to cool to room temperature.

Sweeten the Tea: Once the tea has cooled, stir in your preferred sweetener (sunny simple syrup, honey, sugar or agave syrup) until fully dissolved. Adjust the sweetness to your preference.

Chill: Transfer the tea to a covered pitcher and refrigerate for at least 1 hour or until thoroughly chilled.

Finish and Serve:

- 1.) Fill four glasses with ice cubes and pour the chilled tea over the ice.
- 2.) Squeeze two fresh oranges and one lime into the pitcher of tea.
- 3.) Mix well to combine.

Garnish each glass with fresh mint leaves, orange slices for a burst of color, or a clean hibiscus flower for a wow factor (suggested to serve in a margarita glass if using a hibiscus flower).

Make it a Cocktail: Add a shot of Fennel and Fire Hibiscus Vodka, or Honey vodka to each glass to transform this refreshing tea into a delightful cocktail. Serve immediately and enjoy the refreshing taste of the Iced Hibiscus Sunrise!

This delightful iced tea not only quenches your thirst but also provides a burst of vitamins and antioxidants. Perfect for any time of day, it's a wonderful way to stay hydrated and enjoy the natural flavors of hibiscus, ginger, and citrus.

Excite Your Taste Buds, *naturally!*