



Cherry Hibiscus Vodka Cocktail

Makes: 2 cocktails

Prep Time: 5 minutes Cook Time: 10-15 minutes

Total Time: 20 minutes

Hibiscus Simple Syrup:

- 1 & 1/2 cups water
- 1 cup granulated sugar
- 1 tbsp dried hibiscus flowers
- Zest of one lemon

Cherry Vodka Cocktail:

- 10 fresh dark red cherries (see Chef's Note)
- 1/2 ounce hibiscus syrup
- 4 ounces vodka
- 1 ounce triple sec
- 2 ounces sparkling rosé
- Ice as needed

Hibiscus Simple Syrup:

Combine water and sugar in a medium saucepan on medium heat until sugar has dissolved.

Add lemon zest and hibiscus petals, then turn heat down to a simmer on low heat for 10-15 minutes.

Strain syrup into heat-proof container or glass mason jar with lid. Refrigerate to cool.

Cherry Vodka Cocktail:

Place cherries in the bottom of a shaker and press down with a muddler to release all the cherry juices.

Fill the shaker halfway with ice. Add simple syrup, vodka, and triple sec. Place cap on the shaker and shake vigorously for 15 seconds. Strain into two martini glasses. Top each glass with one ounce of chilled rosé. Garnish glass with a couple cherries and enjoy!

Chef's Note:

It isn't necessary to pit the cherries as you will be straining the cocktail through the lid of the shaker.