

SMOKY HIBISCUS PINEAPPLE SHRUB COCKTAIL

I N G R E D I E N T S

SHRUB BASE

- 1 ½ c Maple Sugar
- 1 ½ c Pineapple Juice
- ½ c Water
- ¼ c Apple Cider Vinegar (high-quality, raw if available)

HIBISCUS TEA

- ¼ c Dried Hibiscus Flowers*
- 1 t Ground Sumac**
- ½ c Water

COCKTAIL BLEND

- 2 c Mezcal
- 1 c Pineapple Juice
- 1 c Apple Cider Vinegar
- 1 c Prepared Pineapple Shrub
- 1 c Prepared Hibiscus Tea
- Fresh Pineapple slices for garnish

*Can be purchased at most Mexican mercados, sold as “jamaica.”

**Can be purchased at most co-ops and health food stores.

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SMOKY HIBISCUS PINEAPPLE SHRUB COCKTAIL

P R E P A R A T I O N I N S T R U C T I O N S

SHRUB BASE

1. In a medium saucepan, combine all shrub base ingredients.
2. Bring mixture to a boil over medium heat, stirring until sugar is fully dissolved.
3. Reduce heat and simmer gently for 10 minutes.
4. Remove from heat, cool at room temp for 30 minutes. Set aside.

HIBISCUS TEA

1. In a small saucepan, combine tea ingredients.
2. Bring to a boil, then immediately remove from heat.
3. Cover and steep for 10 minutes.
4. Strain through a fine-mesh sieve and cool to room temp. Discard solids.

COCKTAIL BLEND

1. In a large pitcher, combine mezcal, pineapple juice, apple cider vinegar, prepared shrub base, prepared hibiscus tea.
2. Stir well and chill thoroughly in refrigerator.
3. To serve, pour over ice and garnish with fresh pineapple slice if desired.