



Summer punch

Ingredients

- 2 cups hibiscus tea, brewed strong and chilled
- 1 cup hibiscus-infused gin (see below)
- ½ cup cherry-cinnamon simple syrup (*or swap with raspberry or strawberry*)
- ½ cup fresh lemon juice
- ¼ cup fresh lime juice
- 1 teaspoon orange bitters (*like Kingfly or similar*)

Cherry-Cinnamon Simple Syrup

- In a saucepan, combine:
 - 2 cups water
 - 2 cups sugar
 - 2 cups dark sweet cherries (*or berries of your choice*)
 - 2 cinnamon sticks

Instructions

1. Bring to a boil, then simmer for 4 minutes. Let cool, strain, and store in the fridge.
2. **Hibiscus-Infused Gin**
3. Place 4 hibiscus tea bags in a mason jar with a fifth (750 ml) of your favorite gin. Let steep at room temperature for 24 hours, then remove the tea bags. Store chilled.
4. **Assembly**
5. In a large pitcher, mix together the hibiscus tea, infused gin, syrup, citrus juices, and bitters. Stir well.
6. Pour over tall glasses filled with ice, garnish with a citrus wheel or fresh berry, and enjoy slowly.