

JAMAICAN SORREL COCKTAIL

RECIPE BY DARIAN BRYAN

Yields: 1 gallon

- 8 cups **water**
- 6 oz **sorrel** (dried hibiscus flowers)
- 5 oz sliced fresh **ginger**
- 4 whole **cloves**
- 1 **cinnamon stick**
- 1 cup **tequila**
- 1 to 1½ cups **simple syrup** (sugar and water)
- **Juice of 2-3 oranges** (about 1/2 cup)
- 1 tsp fresh **lime juice**
- **Ice**
- **Orange slices**, for garnish

| Preparation | Bring the water to a boil in a large saucepan over high heat. Remove from the heat and add the sorrel, ginger, cloves and cinnamon. Cover and let steep for 1 hour.

Create a simple syrup with equal parts sugar and water. Cook slowly (don't boil) and stir frequently until the sugar is dissolved.

Pour the steeped mixture through a fine-mesh strainer set over a bowl; discard the dried sorrel and spices. Add the tequila, simple syrup, orange and lime juice to the strained mixture and stir to combine. Transfer to a pitcher or punch bowl filled with ice. Garnish with orange slices before serving.

| Notes |

- The sorrel will become stronger, and consequently tarter, the longer it steeps in the hot water.
- The punch can be stored in an airtight container in the refrigerator for up to 1 week.

