

# Red Medicine

yield: 14 ounces

200 g/ml (7 oz)	Moonlight Jasmine brew
12 g	Rishi Mangosteen Mulberry Hibiscus Botanical Powder
24 g/ml (0.8 oz)	rosemary syrup
20 drops	rhodiola tincture
1 thin slice	blood orange, halved
90-100 g	ice
garnish	rosewater spritz

## *Cold Preparation*

Combine all ingredients except for garnish in a cocktail shaker; shake to chill and foam. Transfer contents to a chilled 14-ounce glass; *do not strain*. Garnish with rosewater spritz.

## *Hot Preparation*

Keep Moonlight Jasmine brew warm after straining. Omit ice. Combine all ingredients; stir until fully combined. Transfer contents to a warmed 8-ounce mug or cup.

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### ROSEMARY SYRUP

21 g	fresh rosemary, hot rinsed (1 standard clamshell)
325 g/ml (11 oz)	filtered water
300 g (10 oz)	sugar

Combine rosemary and water in a saucepan over medium heat; simmer 5 minutes. Turn off heat; cover for 10 minutes. Strain infusion; combine with sugar until fully dissolved.

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### MOONLIGHT JASMINE BREW

16 g	Rishi Moonlight Jasmine Green Tea
950 g/ml (32 oz)	filtered water at 175°F

Brew 3 minutes; strain fully. Allow to cool before drink assembly.

