

Faux the Love of Sangria

- 4 oz hibiscus berry cold brew
- $\frac{3}{4}$ oz spiced sangria syrup
- $\frac{1}{2}$ oz rosemary syrup
- 4 drops holy basil tincture
- 2 dashes aromatic bitters
- 5 ea small purple seedless grapes, rinsed (Thompson or Concord)
- 3 ea Mandarin orange segments, halved
- 2 oz seltzer

Glass: 16-ounce

Fill Boston shaker half-full with ice.

Add all ingredients except for seltzer; shake vigorously.

Transfer contents to serving glass; top with seltzer.

Optional garnishes: fresh rosemary sprig, frozen grape cluster

SPICED SANGRIA SYRUP

- 20 g Rishi Cinnamon Plum botanical blend
- 8 g dried maqui berries
- 8 oz filtered water at 200°F
- 12 oz white sugar

Combine tea, maqui berries, and hot water; brew for 7 minutes. Strain infusion into small saucepot over low heat; discard solids. Add sugar; stir periodically until fully dissolved. *Do not boil.*

ROSEMARY SYRUP

- 20 g fresh rosemary leaves, hot rinsed
- 8 oz filtered water
- 12 oz white sugar

Combine rosemary and water in a small saucepot over medium heat; simmer for 5 minutes.

Turn off heat; cover for 10 minutes.

Strain infusion; discard leaves.

Return infusion to saucepot over low heat.

Add sugar; stir periodically until fully dissolved. *Do not boil.*

HIBISCUS BERRY COLD BREW

- 24 g Rishi Hibiscus Berry botanical blend
- 3 oz filtered water at 200°F
- 27 oz filtered water, room temperature

Add botanical blend to a 32-ounce vessel and cover with 3 ounces hot water; infuse for 1 minute.

Top with room temperature water; seal and shake to incorporate.

Refrigerate 3 hours; strain fully.

