

BUILD YOUR OWN COCKTAIL

Soak up the
Summer

E P I C U R E



TEA SIMPLE SYRUP

Simmer 1 cup sugar with 1 cup water until slightly thickened, 10 min. Remove from heat; add 4 **Blue Butterfly Herbal Tea** or **Hibiscus Bliss Herbal Tea** bags. Refrigerate and let steep at least 1 hour or overnight. Discard bags before using.

EACH RECIPE MAKES 1 COCKTAIL. Omit alcohol to make chilled mocktails.

BLACK & BLUE G&T

Fill a glass with ice. Add syrup, gin & tonic; stir gently. Garnish with lime slices and fresh or frozen blackberries.

½ tsp **Blue Butterfly Simple Syrup**

1 oz gin

½ cup tonic water

HIBISCUS BLISS MARGARITA LITE

Run a lime wedge around top of a glass. Fill a saucer with salt, then dip the rim until covered.

Fill a cocktail shaker with ice. Add syrup, tequila & lime juice. Shake for 10 secs. Pour into glass, top with soda, and garnish with lime slice.

½ tsp **Hibiscus Bliss Simple Syrup**

1 oz tequila

½ tbsp lime juice

½ cup club soda

MANGO LASSI SLUSHIE

In a blender, combine mix, rum, mango, milk, & yogurt. Pulse until smooth. Pour into a frosty glass.

1 tsp **Mango Lassi Mix**

1 oz dark rum

¼ cup frozen mango

¼ cup milk, your choice

2 tbsp plain yogurt

Make your glasses frosty this summer! Fill a beer mug or glass with ice cubes. Add some cold water into the glass; cover the inner surface. Place glass in freezer and leave it there for about 5-8 minutes. Remove glass once frosted.

E P I C U R E™

Visit epicure.com for more recipes and inspiration.