



SAN ANTONIO  
BOTANICAL GARDEN

# 40th Anniversary Hibiscus Cocktail

**SERVES: 1**

## **INGREDIENTS**

2 ounces Mezcal  
2 ounces Hibiscus syrup  
1 ounce Fresh lime juice  
Cardamom, to taste  
Freshly grated nutmeg  
Mint sprig, optional for garnish

## **DIRECTIONS**

1. Combine the mezcal, hibiscus and lime in a shaker with ice. Add a pinch of cardamom and freshly grated nutmeg and shake until chilled. Strain into the prepared glass and garnish with fresh mint sprig.
2. Hibiscus Syrup: In a saucepan, combine 125 grams of hibiscus with 2 cups of water and 2½ cups of sugar. Bring to a boil. Reduce the heat and add 10 grams cardamom and 5 grams cloves. Let cool and strain out solids. Keep in the refrigerator for up to a month.