

Oaxaca Sunset

Hibiscus & citrus

HIBISCUS · CITRUS · REFINED

Difficulty: Medium · Time: 4 min · Glass: Rocks glass · Featuring: Mr. Mezcal Espadín

YOU'LL NEED

2 oz / 60 ml

1/2 oz / 15 ml

3/4 oz / 22.5 ml

1 strip

Mr. Mezcal Espadín

freshly squeezed organic lime juice

organic hibiscus syrup, prepared below

organic orange peel

MAKE IT

- 1 Shake the mezcal, lime juice, and hibiscus syrup with ice for 12 seconds.
- 2 Strain into a rocks glass over fresh ice.
- 3 Squeeze the orange peel over the drink and add it as the garnish.



MAKE THIS FIRST · Organic hibiscus syrup

1/2 cup / 120 ml boiling water

5 g food-grade organic dried hibiscus flowers

1/2 cup / ~100 g organic cane sugar

1. Pour the boiling water over the hibiscus flowers. Steep for 5 minutes and strain.
2. Add enough water to restore the strained tea to 120 ml.
3. While warm, dissolve the cane sugar into it. Cool completely.

Prepare small batches, refrigerate promptly in clean, covered containers, and use them fresh.

GOOD TO KNOW

Keep the orange peel as the single garnish — its color against the hibiscus is the whole show.