



## The Crimson Queen

a Sorrel Cocktail with Citrus Infused Gin

Ingredients:

### Sorrel/Roselle “Tea” (cold)

- 4 cups of fresh Sorrel florets
- 8 cups of purified water

### Gin Citrus Infusion & Simple Syrup

- 4 Sorrel florets
- 1 orange
- 1 lime
- 1 lemon
- 1 teaspoon sliced ginger root
- 1 cup raw cane sugar (or to taste)
- Gin (8 oz)

**Sorrel Infusion:** Bring to a boil 4 pints (8 cups) of purified water in a pot. Turn off heat and add 2 pints (4 cups) of Sorrel/Roselle florets and stir (do not boil the florets!) Let florets steep until water is cool, then transfer all contents into a glass jug and refrigerate for 6-12 hours.

**Citrus Infused Gin:** Pour your gin into a glass jar or glass. Wash all fruit thoroughly! Carve off the peels in strips. Put half of them in the gin jar and refrigerate for 6-12 hours.

**Simple Syrup:** In a small pot bring to a boil 2 cups of purified water. Turn off heat. Add 1 cup of raw cane sugar and stir until dissolved. Add 4 Sorrel/Roselle florets and the other half of the citrus peels along with the ginger. Stir and let steep until cool. Transfer contents into a glass jar and refrigerate for 6-12 hours.

When it is time to serve, scoop out florets and citrus peels from the “tea” and simple syrup with a slotted spoon or sieve.

Fill a glass with ice. Pour 1.5 oz of the infused gin over the ice and stir, then with a tablespoon, add simple syrup and stir. For me, I like 3/4 tablespoon. Pour in the cold Sorrel “tea” to almost the top.

Serve with a garnish! Get creative! Remember those sorry looking passion fruits? Well, they had almost nothing in them, so I created halved passion fruit, kiwi sailboats filled with sugar and watermelon so if they sunk, they would add some more deliciousness to the Crimson Queen! See the photos below. CHEERS!