**Holiday Hibiscus Cranberry Margarita**

Yield: 1 Serving

Fine mesh strainer

One 8-oz martini glass

Martini shaker

Ice

1 8.8 oz jar \*Wild Hibiscus Flowers in Syrup

1. Take and strain flowers and syrup. Save the syrup do not discard.

1 3.5 oz pkg \*\*Wild Hibiscus Flower Pyramid Salt Flakes

1. Take a sprinkle a bit of the salt on a plate. Roll the edge of the martini glass that has been moisten with water so it sticks to the rim.

1 each wild hibiscus flower, patted dry and chopped

5 oz cranberry juice

1-1/2 oz vodka

1 tbsp syrup from hibiscus flowers

1/4 oz freshly squeezed lime juice

1. Place chopped flower into prepared martini glass.
2. In a martini shaker that is packed with ice, add cranberry juice, vodka, syrup and lime juice. Shake until the outside of shaker is ice cold.
3. Strain into prepared glass.

\*You can find these at BevMo stores in the specialty section

\*\* You can purchase these online at [www.hibiscus-salt.com](http://www.hibiscus-salt.com" \t "_blank)