

TRIPLE-CITRUS HIBISCUS-HONEY BEVERAGE BASE

Makes 6 cups

REMEMBER, BEST PRACTICE: READ THE RECIPE ALL THE WAY THROUGH BEFORE YOU START COOKING!

Cold, hot, spiked, or not, this beverage base works all the angles. Morph the base into a cold cocktail, shaken with vodka, gin, whisky, tequila, or mezcal, served up or on the rocks. I like it shaken with ice (with or without booze), because somehow, magically, the viscosity of the tea base transforms into a super foamy head. (The foam will be most dramatic when shaken without booze, but will still be a pretty sight with.) I recommend having seltzer on hand, which makes for a great addition to a mocktail.

If drinking warm, try adding a cinnamon stick or two, which pairs really well with the ginger and citrus.

Meyer lemons are phenomenal with hibiscus. If they're in season, lucky you.

4 cups water

3 ounces (about 2 cups) dried hibiscus

1 tablespoon coarsely grated ginger (optional), plus more to taste

Honey, to taste

Kosher salt

Juice of 2-3 lemons, 3-4 limes, and 1-2 oranges, plus more to taste

Cut citrus, citrus peels, mint, rosemary, cinnamon sticks, and/or crystalized ginger, for garnish (optional)

1. In a medium pot, bring **4 cups water** to a boil over high heat. Add **3 ounces dried hibiscus** and **1 tablespoon coarsely grated ginger**, if desired. Reduce heat to maintain a brisk simmer and cook for 3 to 4 minutes. Remove from the heat and let steep 20-30 minutes, until infused. Add additional ginger to taste. (I like to start conservatively.)

2. Strain through a fine-meshed sieve into a large measuring cup or bowl, lightly pressing on the solids.

3. Sweeten to your liking with **honey** and a **pinch of salt**, stirring to combine. Add **lemon, lime, and orange juices** to taste. If serving cold, chill before incorporating citrus juices. Mix, shake, stir, or heat as you wish, and finish with any garnish that speaks to you!