



# DRAGON FRUIT HIBISCUS LIMEADE

*Makes 4 Servings*

## INGREDIENTS

- 1/2 cup dried hibiscus petals (in the bulk department)
- 1 cup organic granulated cane sugar
- 1 cup filtered water
- 2 Pitaya Foods Dragon Fruit Smoothie Packs (or
- 8 oz fresh dragon fruit)
- 1 cup fresh lime juice (about 4-6 limes)
- 2-3 cups filtered water

## DIRECTIONS

1. In a small saucepan, stir together hibiscus, sugar, and 1 cup water over medium high heat. Bring to a low boil, reduce heat to medium low. Simmer for 12 minutes, or until syrup is slightly thickened. Allow to cool covered for 30 minutes, then strain out the hibiscus flowers. Store the simple syrup in a sealed container in the fridge until ready to use.
2. Place smoothie packs, lime juice, 1/2 cup hibiscus syrup, and filtered water in a blender. Blend until smooth. Taste and add more hibiscus syrup if desired. Serve over ice.

**Cocktail:** Add 1 1/2 oz tequila blanco to 1 cup Dragon Fruit Hibiscus Limeade. Serve over ice.

**Wine Spritzer:** Add 1/4 cup chilled Dragon Fruit Hibiscus Limeade to 3/4 cup chilled sparkling wine.

*Leftover dragon fruit hibiscus limeade can be stored in an airtight container in the fridge for 3 days, or frozen up to 1 year.*