

Orange Hibiscus Mai Tai

[#cooking/recipe](#) [#2020/April](#) [#cooking/drinks](#)

Orange Hibiscus Mai Tai - Half Baked Harvest

Ingredients

1 tablespoon dried hibiscus flowers (or 1 hibiscus tea bag)
1-2 tablespoons honey using to your taste
1/4 cup Florida's Natural® Brand Orange Juice
1/4 cup no sugar added pineapple juice
juice of 1/2 a lime
2 ounces light rum
1 ounce dark rum
kosher salt, for rimming (optional)

Process

Bring 1/2 cup of water to a boil. Remove from the heat, add the hibiscus flowers or tea bag and 1-2 tablespoons honey, dependent on your taste. Cover and let steep for 10 minutes. Strain into a pitcher and discard the hibiscus flowers/tea bag. Chill.

Run a lime wedge around the rim of your glass and coat in salt.

To your cocktail glass, add the chilled tea, orange juice, pineapple juice, lime juice, dark rum, and light rum. Add ice, stir to combine.

Nutrition

Servings:

Calories:

Fat:

Carbs:

Protein: