

# Caribbean Fete Cocktails GROCERY & EQUIPMENT LIST

## **INGREDEINTS**

- 2 tablespoons dried hibiscus flowers
- 1 teaspoon honey
- 1/2 oz Agave nectar/syrup {blue agave] or 2 tsp brown sugar
- 8 fresh mint leaves
- 3 limes
- 1/4 cup mango, pineapple, or passion fruit juice
- 1/4 cup coconut water
- 4 ounces light rum
- sparkling water, for topping
- 2 strawberries, sliced
- 3 dashes orange bitters (made from such ingredients as the peels of Seville oranges, cardamom, caraway seed, coriander and anise)

## **EQUIPMENT**

- Glass for drinks
- Knife
- Measuring Spoons –or jigger

## TROPICAL STRAWBERRY HIBISCUS RUM SPRITZER

2 tablespoons dried hibiscus flowers  
1 teaspoon honey  
8 fresh mint leaves  
1/2 a lime, quartered  
1/4 cup mango, pineapple, or  
passion fruit juice  
1/4 cup coconut water  
2 ounces rum  
sparkling water, for topping  
2 strawberries, sliced



### INSTRUCTIONS

#### MAKE BEFORE HAND

1. Bring 1 cup of water to a boil in a medium size pot. Remove from the heat, add the hibiscus flowers and 1–2 teaspoons honey. Cover and let steep for 10 minutes. Strain into a pitcher and discard the hibiscus flowers.
2. In a tall glass, muddle the lime and mint leaves. Add a handful of crushed ice, the mango juice, coconut water and the rum, gently mix to combine. Pour sparkling water over top to about 3/4 the way up the glass. Add the sliced strawberries and top with hibiscus tea.

## DAQUARI

Simple and sublime, a delicate blend of rum's sweetness with the raw freshness of sugar and lime

### Ingredients

2 oz light silver rum

1 oz Freshly squeezed lime juice

1/2 oz Agave nectar/syrup {blue agave] or 2 tsp brown sugar

3 dashes orange bitters (made from such ingredients as the peels of Seville oranges, cardamom, caraway seed, coriander and anise)



### INSTRUCTIONS

1. Pour all ingredients into a shaker with ice cubes. Shake well, then strain into a chilled cocktail glass. Serve straight up, without ice in a tall cocktail glass. Garnish with an orange or lime twist.

**SEE YOU IN A FUTURE  
CLASS!**

**HAPPY COOKING!**

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