

# Mexican Cosmopolitan

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*This beautiful cocktail is made with Hibiscus tea. Make the tea first. Chill it if you have time. It will make more than you need and you can serve it to the youngins and for "virgin" beverages. Use a silver martini shaker if you have one and feel your fingers freeze with anticipation. Or stir the cocktails into ice to chill and strain.*

## Hibiscus tea

½ ounce Jamaica dried hibiscus flowers  
4 cups water  
¼ cup sugar

1 cup orange liqueur  
¾ cup fresh lime juice  
2 cups Hibiscus tea  
½ cup sugar  
Ice cubes

## Cosmopolitan

1 cup 100% agave silver tequila

- 1 To make hibiscus tea, combine hibiscus flowers with water in a pot and bring to a boil. Remove from heat. Add ¼ cup sugar, stir to dissolve and let sit to cool. Then strain flowers from the tea. Chill if not using immediately.
- 2 Make Mexican Cosmopolitan. In a pitcher, combine tequila, orange liqueur, lime juice, hibiscus tea and sugar and stir until the sugar is dissolved.
- 3 For individual drinks, place 2 cups of ice cubes in a martini shaker. Add enough Mexican Cosmopolitan liquid from the pitcher to bring up to the level of the ice. Cover, then shake, rattle and roll.
- 4 Strain the icy liquid into martini glasses and serve.

Servings: 16

## Nutrition Facts

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Nutrition (per serving): 125 calories, <1 calories from fat, <1g total fat, 0mg cholesterol, 2.8mg sodium, 19.6mg potassium, 15.3g carbohydrates, <1g fiber, 9.6g sugar, <1g protein.

## Source

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Author: Patricia K. Rose, May 2015

Source: Inspired by Fiesta at Rick's Cookbook by Rick Bayless

