

# Hibiscus Shrub, Spiritless Punch

## Large Format Mocktail, ft. Mulling Spice Blend

4	cups	Fresh Lemon Juice
4	cups	ZSC Hibiscus Mulling Spice Honey Syrup
.5	cup	Apple Cider Vinegar
1	cup	Soda
.5	cup	Edible Flowers
Glass:		Elegant glassware
Ice:		In punch bowl, for ingredients to rest on, also serve on fresh ice
Garnish:		Organic edible flowers
Prep Notes:		Combine all ingredients in a punchbowl or pitcher, add ice and stir often so that mix receives water content. Garnish with the flowers (can sub fruit, cocktail umbrellas, etc. for flowers)

## Mulling Spice Honey Syrup

1	Pouch	ZSC Mulling Spice Blend
4	cups	Honey
2	cups	Warm Water
.5	cup	Dried Hibiscus

Prep: Combine ingredients and add spice blend bag. Cook on low for 15 minutes, do not boil. Remove from heat, strain, use within a month/ keep refrigerated.

