



A sparkling cocktail, accented with hibiscus and herbs de Provence, is delicately presented in a tall champagne flute.

Hibiscus Rosé Spritzer

Yield: 1 serving

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (per 1 serving)
Granulated sugar	1 cup	Calories 190 Fat 0g Saturated Fat 0g Cholesterol 0mg Sodium 0mg Carbohydrate 36g Fiber 0g Sugars 32g Protein 0g
SupHerb Farms Fusions® Herbs de Provence	1/4 cup	
Dried hibiscus flowers	2 tbsp	
Sparkling rosé wine, chilled	10 tbsp	DIETARY STATEMENTS
Small edible flowers	3	Egg Free Nut Free Dairy Free

PREPARATION

1. Combine 1 cup water, sugar, SupHerb Farms Herbs de Provence and hibiscus in saucepan; bring to boil, stirring until sugar is dissolved. Cover and remove from heat; let cool completely. Strain through three layers of cheesecloth. (Simple syrup can be refrigerated for up to 1 month.)
2. Pour 1 tbsp simple syrup into champagne flute. Pour in sparkling rosé.

TO SERVE

Garnish with edible flowers. Serve immediately.