



Recipe

Bohanan's Fiesta Cocktails

Ingredients

Viva-tini

1.5 oz Deep Eddy Vodka

.75 oz Hibiscus Syrup*

.75 oz Lemon Juice

"Miss Lila"

2oz. Citadelle Gin

.75 oz Lime Juice

.75 oz. Basil Syrup*

Bar Spoon of Honey Syrup*

Directions

Viva-tini: Combine all ingredients and shake over ice, then top with soda.
Garnish with lemon wheel

Miss Lila : Combine all ingredients and shake over ice, strain and serve up.
Garnish with a basil leaf.

Hibiscus Syrup: Steep 4 hibiscus tea bags in 1 c boiling water for 10 minutes. remove tea bags and combine liquid with 1 c sugar in a small sauce pan. Bring to a boil, stirring until sugar dissolves. Simmer for 1 minute. Remove from heat and cool before using.

Basil Syrup: Combine 1 c water and 1 c sugar in a small saucepan. Bring to a boil, stirring until sugar dissolves. Simmer for 1 minute. Remove from heat, add 1 c basil leaves and let syrup steep, about 30 minutes. Remove basil leaves.

Honey Syrup: Put equal parts of honey and water in a small saucepan. Boil, then turn down to a simmer and stir until the honey is completely dissolved.

