

Beet & Hibiscus Tonic

Yield About 8 drinks | *Prep & cook time* 10 minutes

½ ounce dried hibiscus flowers (about 1/2 cup)
Zest from 1 orange, removed in thick strips with a vegetable peeler
1 cup beet juice, from 1 pound of beets
3 tablespoons freshly squeezed blood orange juice (or navel orange juice)
3 tablespoons apple cider vinegar
1 tablespoon maple syrup
5 shakes orange bitters (optional)
Tonic water or club soda
Rosemary sprig, orange twist, or dried orange wheel for garnish

The hibiscus infusion benefits from a lengthy, overnight steep — try to plan ahead and get it going the night prior, if possible.

If you don't have a juicer, you can buy beet juice at your local juice cafe. You can also sometimes find bottled beet juice, such as the [Lakewood brand](#).

1. Combine the hibiscus, orange peel, and 2 cups of water in a small saucepan. Bring to a boil, then remove from the heat and allow to steep for at least an hour, or ideally overnight. Strain out the solids, giving them a good squeeze to extract as much of the liquid as possible.
2. In a pitcher or tall glass, stir together the hibiscus infusion, beet juice, orange juice, maple, and bitters, if using. Taste and add a bit more vinegar or maple syrup as desired.
3. To serve, pour 3 to 4 tablespoons of the mix over ice in a tumbler or tall Collins glass, and top with tonic water or seltzer. Garnish with a rosemary sprig, orange twist, or dried orange wheel.