MIXmagic

- 1½ oz Bourbon [1½ oz Unsweet Black Tea]
- 1 oz Fresh Peach Nectar or Purée
- ¾ oz Hibiscus Syrup*
- ½ oz Fresh Lemon Juice
- 2 oz ginger beer, chilled
- 2 dashes aromatic bitters
- Peach slice and/or edible flower for garnish

[ ] NA version

Hibiscus Syrup*

Simmer equal parts water and sugar with dried hibiscus flowers for about 5 minutes, strain, and chill. For a shortcut, a good hibiscus tea can be reduced and sweetened.

The Siam Tulip

A Southern poolside cocktail with a tropical heart



- *Fill a cocktail shaker with ice.*
- *Add bourbon, peach nectar, hibiscus syrup, lemon juice, and bitters.*
- *Shake vigorously for about 10 seconds.*
- *Strain over fresh ice in a rocks glass or tall glass.*
- *Top with ginger beer and give it one gentle stir.*
- *Garnish with a peach slice and, if available, a small edible flower.*

Floral • Peachy • Lightly Tart • Gingery • Refreshing • Subtly Earthy

The hibiscus supplies the Siam Tulip's beautiful ruby-pink color and a delicate floral tartness; peach brings unmistakable Southern character; ginger provides a little heat; lemon keeps everything bright. Bourbon adds vanilla, oak, and caramel without overwhelming the floral notes.