

# THE VANDERPINK MARGARITA

“Sip on The Vanderpink Margarita and let its delightful flavors paint your world pink!”



Ingredient	Quantity
Casamigos Blanco Tequila	2 oz
Fresh Lime Juice	1 oz
Hibiscus Syrup	1 oz
White Peach, sliced	1/2
Orange Liqueur	1/2 oz
Salt (for rimming the glass)	As needed
	As needed

## Directions:

- Rim a margarita glass with salt by moistening the rim with a lime wedge and gently dipping it into a plate of salt.
- In a cocktail shaker, muddle the white peach slices to release their juices and flavors.
- Add Casamigos Blanco Tequila, fresh lime juice, hibiscus syrup, and orange liqueur to the shaker.
- Fill the shaker with ice and shake vigorously for about 15-20 seconds.
- Strain the mixture into the salt-rimmed margarita glass filled with ice.
- Garnish with a lime wedge on the rim of the glass.
- Serve and enjoy The Vanderpink Margarita, a delightful blend of tequila, hibiscus, white peach, and citrus flavors.

**Note:** To make hibiscus syrup, steep hibiscus flowers in hot water for about 10 minutes. Strain the liquid and mix it with an equal amount of sugar until dissolved. Allow it to cool before using. 🍹🌸🍑

