



## Hibiscus-and-Mandarin Infused Vodka

### INGREDIENTS

1 (750-ml) bottle unflavored vodka, such as Row

5 Traditional Medicinals organic hibiscus herbal tea bags

5 mandarin oranges

### PREPARATION

- 1** Pour vodka into a ½-gallon glass canning jar with lid. Remove strings and tags from tea bags. Add tea bags to vodka.
- 2** Wash and dry oranges. Peel oranges; reserve peels. Remove and discard as much white pith as possible from the peels and reserve fruit for another use. Add peels to vodka mixture; gently stir to combine.
- 3** Place lid on jar. Store at room temperature for 3 to 7 days, turning jar occasionally.
- 4** To serve, line a fine-mesh sieve with cheesecloth; set over a bowl. Strain vodka mixture through the cheesecloth-lined sieve. Discard tea bags and peel. If necessary, repeat straining until the vodka mixture is no longer cloudy. Store strained vodka in a tightly covered clean jar in refrigerator for up to 1 month. Use in your favorite cocktail recipes.