



Smoky Hibiscus Cooler

Ingredients

- 1 cup orange juice, unsweetened
- 2 small lime, juiced
- 1/2 small jalapeño, sliced (depending on heat preference)
- 1 tsp. smoked paprika
- 3 hibiscus tea bags, brewed with 24 ounces of water and cooled
- 4 ounces of sugar free hibiscus or lemon lime seltzer water
- 2 large or 6 small ice cubes

Spice Glass Rim: (optional)

- 1 lime
- 1/2 tsp. cinnamon
- 1/2 tsp. smoked paprika

Instructions

1. Place orange juice, lime juice, jalapeño and smoked paprika in blender. Process for 1-2 minutes until well blended.
2. Place ice cubes in each glass. Divide tea and blended juice mixture between each glass.
3. Top each glass with 1 ounce of sparkling water.
4. Garnish with orange, lime and jalapeño slices and hibiscus flowers, if desired.



Serves: 4

Prep Time: 15 minutes

**Nutrition Information: 30 calories:
1 gm fat (.4 saturated), 4 gm carb, 0
gm fiber, 3 gm sugar, 2 gm protein**



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