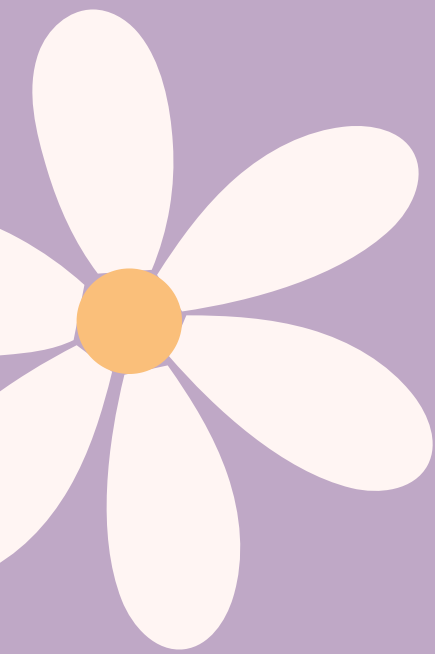


CHAMOMILE PALOMA



CHAMOMILE SIMPLE SYRUP

MAKES 500ML

INGREDIENTS

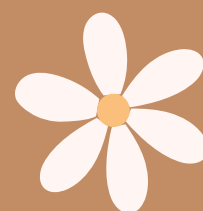
- 2 cups water
- 2 tbsp dried chamomile flowers
- 2 cups sugar

DIRECTIONS

1. Bring water to a boil.
2. Remove from heat.
3. Add dried chamomile flower to water and steep in hot water for approximately 20 minutes.
4. Strain the flowers from the water then return pot to the stove and re-heat tea over low-medium heat
5. Add 2 cups of sugar and stir until dissolved
6. Allow to cool, pour into an airtight jar and keep in the refrigerator for up to 2 weeks.

CHAMOMILE PALMOA

MAKES 1 DRINK



INGREDIENTS

- 2 oz grapefruit juice
- 1/2 lime, juiced
- 1 oz chamomile simple syrup
- 2 oz sparkling water
- grapefruit slice
- sea salt

DIRECTIONS

1. Salt the rim of a glass by rubbing a grapefruit wedge around the edge and dipping it onto a small plate of salt.
2. Pour grapefruit juice, lime juice and simple syrup in the glass, stirring with a spoon to mix
3. Top with soda water and ice.
4. Garnish with grapefruit slice.



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