



SERVES: 2  
CAFFEINE FREE

## Resting Booch Face

Kombucha is chock full of probiotics, which work hand and hand with neurons in the digestive system to help aid in the production of serotonin. This chemical contributes to well being and happiness. Further, kombucha supplies key nutrients to our diets such as B vitamins, antioxidants, enzymes, as well as being a liver detoxer.

	<b>salt + sugar + chili powder</b>
1	<b>lime</b>
1	<b>orange</b>
1/2	<b>grapefruit</b>
2 oz	<b>orange juice</b>
2 oz	<b>lime juice</b>
6 oz	<b>citrus or ginger kombucha</b>
2 oz	<b>ginger beer</b>

1. Mix salt + sugar + chili powder on a small plate
2. Rim each glass with a lime wedge & dip into the chili mix
3. Fill each glass with ice & a mix of sliced citrus
4. Add juices & kombucha
5. Stir and top with ginger beer
6. You can always watch the [how-to!](#)

\*kombucha is a naturally fermented drink and may contain trace amounts of alcohol.