HIBISCUS QUENCHER

PREP TIME: 35 min **COOK TIME: 5 min SERVINGS: 8 SERVING SIZE: 1 cup**

INGREDIENTS 4 cups water

- 1 cup dried hibiscus flowers ***
- 4 cups 100% grape juice
- 1 inch piece of ginger, peeled and chopped

DIRECTIONS

- 1. Bring 4 cups of water to a boil.
- 2. Turn off the heat and add the hibiscus flowers and ginger. Let sit for 20-30 minutes.
- 3. Strain out the flowers and ginger
- 4. In a large pitcher, add the boiled hibiscus water and 4 cups of grape juice.
- 5. Refrigerate until cold and enjoy!

*** Hibiscus flowers can be found in Latinx, Caribbean, Asian and African grocery stores.

Other names for the flowers: roselle, flor de Jamaica, sorrel or bissap.



