

Hibiscus Quencher

Prep Time: 35 min
Cook Time: 5 min
Makes ~8 cups



INGREDIENTS

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

DIRECTIONS



Start with clean hands!
Wash your hands with soap and water.

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, rosa de Jamaica, sorrel or bissap.



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