

Agua de Jamaica

Yield: 8 servings

Prep Time: 0:10:00

Cook Time: 0:10:00

Total Time: 0:20:00

1. Put 4 cups of the water and the sugar in a medium saucepan. Add optional cinnamon, ginger slices, and/or a few allspice berries. Heat until boiling and the sugar has dissolved.

- 4 cups Water
- 1 cup Granulated Sugar
- Cinnamon
- Ginger
- 3 each Allspice Berries

2. Remove from heat. Stir in the dried hibiscus flowers. Cover and steep for 20 minutes.

- 1 cup Dried Hibiscus Flowers

3. Strain into a pitcher and discard the used hibiscus flowers. Store the concentrate chilled until ready to make the drink.

4. Add the remaining 4 cups of water and lime juice to the concentrate.

- 4 cups Water
- Lime Juice

5. Serve over ice with a slice of orange or lime.