Drinks / Mexico

Hibiscus Agua Fresca (Jamaica)

Dried hibiscus flowers steeped into a vibrantly crimson-purple tea, sweetened and served over ice with a squeeze of lime — the color of sunset in a glass.

Time 30 min **Servings** 4

What you'll need.

- ☐ 100 parts Dried hibiscus flowers (jamaica)
- ☐ 400 parts Boiling water
- ☐ 400 parts Cold water
- ☐ 60 parts Sugar or agave syrup
- ☐ 20 parts Fresh lime juice
- ☐ 10 parts Lime wedges

Let's make it.

01 Place the dried hibiscus flowers in a large heatproof pitcher or bowl. Pour the boiling water over them and steep uncovered for 10 minutes. The water will turn deep crimson-purple almost immediately. Do not steep longer than 15 minutes — the flavor becomes overly tannic.

02 Pour the hot hibiscus tea through a fine-mesh strainer into a pitcher, pressing the flowers gently to extract the last of the liquid. Discard the spent flowers. While the liquid is still hot, stir in the sugar or agave until fully dissolved — hot liquid dissolves sugar instantly.

03 Stir the cold water and fresh lime juice into the sweetened hibiscus concentrate. Taste and adjust — more lime for tartness, more sugar syrup for sweetness. Refrigerate until cold or serve immediately over ice. Garnish with a lime wedge.

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Servings are an estimate; check quantities in the source recipe.
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