

RECIPE

Hero Vegetable: Hibiscus

Jamaica Syrup (Hibiscus Flower Syrup)

Ingredients:

½ cup dried hibiscus flowers

2 cups sugar

1 cup water

Directions:

Bring the hibiscus flowers, sugar, and water to a boil for 5 minutes. Lower the heat and simmer for another 10 minutes until the mixture has reduced to a thick syrup. Dip a metal spoon into the syrup. If the syrup slightly coats the back of the spoon, remove it from the heat and allow to cool completely. It will get thicker as it cools.

*Drizzle over fruit salad, pancakes or use a flavoring for cocktails.