



Agua de Jamaica Iced Hibiscus Tea

Jacob · 29/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

1 hr

Description

This hibiscus drink is served throughout Mexico It is nice and refreshing It is similar to a tart cranberry tea drink You may add more or less sugar to your taste if you prefer Enjoy

Ingredients

— - 6 cups water - 2 cups dried hibiscus petals - 1 cinnamon stick - 1 pinch ground cloves - 1 pinch ground nutmeg - 1 pinch ground allspice - ½ cup chopped piloncillo (Mexican brown sugar cones) - 1 ½ cups white sugar

Instructions

1. Place 6 cups of water in a large saucepan; bring to a boil. Stir in the hibiscus petals
2. cinnamon
3. cloves
4. nutmeg
5. and allspice. Reduce heat to medium-low
6. and gently simmer until the water has turned a deep red
7. 30 to 45 minutes. Stir the chopped piloncillo into the hibiscus water until dissolved
8. then set aside to cool 15 minutes. After cooling
9. strain the warm liquid into a 1 gallon pitcher through a wire mesh strainer. Squeeze as much liquid from the petals as you can
10. then discard the petals. Stir in the white sugar until dissolved
11. then pour in enough cold water to fill the pitcher. Serve immediately or let stand overnight for best taste.
Tammy Lynn Recipe Tip If you can't find piloncillo
12. add the white sugar as directed
13. then sweeten to taste with brown sugar or additional white sugar.