

Roselle Hibiscus Holiday Sauce

Serving Size: Makes approximately 2 cups

Time: 30 minutes

Difficulty: Easy

Ingredients

- **1 cup water**
- **1/2-3/4 cup sweetener (sugar, honey, etc.)**
- **1 cup fresh hibiscus (seed pods removed)**
- **1 cup chopped fruit (pear, apple, mango, or pineapple)**
- **2 tablespoons grated ginger**
- **Juice and zest from 1 orange**
- **Optional: cinnamon, allspice, or jalepeño to taste**

Directions

- Combine 1 cup of water and ½ - ¾ cup of sweetener in a medium saucepan. Bring to a simmer over medium-high heat, stirring until sugar dissolves.
- Add 1 cup of fresh hibiscus (remove the seed pod), and let it simmer until slightly thickened, stirring constantly.
- Next, add 1 cup of chopped fruit—pear, apple, mango, or pineapple.
- Use an immersion blender (if desired) and blend sauce lightly for a smoother consistency.
- Add two tablespoons of freshly grated ginger and the zest and juice of 1 orange.
- Optional: add cinnamon, allspice, or jalepeño to taste.
- Simmer over medium heat, stirring constantly until the sauce thickens.
- Remove from heat.
- Serve warm or chilled.
- Pour extra sauce into a glass jar—store sauce in the refrigerator for up to one month.