

# FRESH FROM THE GARDEN TASTINGS

## Red Drink



### Ingredients

3 cups dried sorrel (dried roselle / hibiscus)  
2x two-inch cinnamon sticks  
8 cloves  
3x two-inch pieces of fresh ginger, peeled

### Instructions

Place all the ingredients in a heavy saucepan and bring to a boil over medium heat. Lower the heat to a simmer and cook for 10 minutes. Remove from heat and bring to room temperature. Strain and decant into a sterilized glass jar or bottle. Chill before serving.