

Hawaiian Hibiscus Cooler

A tropical and refreshing hibiscus drink with a hint of pineapple.

PREP TIME: 10 minutes

COOK TIME: 10 minutes

4 C water
1/2 C dried hibiscus flowers, placed into
tea bags for easy removal
1/4 C granulated sugar (adjust to taste)
1 t Hibiscus Black tea leaves, placed into

tea bags for easy removal
1 C pineapple juice
Ice cubes
Pineapple slices for garnish

BOIL THE WATER: In a medium saucepan, bring the water to a boil.

STEEP THE HIBISCUS: Add the dried hibiscus flowers tea bags and Hibiscus Black tea bags to the boiling water. Remove from heat and let steep for 10 minutes.

STRAIN AND SWEETEN: Pour the mixture into a pitcher, discarding the tea bags. Stir in the sugar until dissolved.

ADD PINEAPPLE JUICE: Stir in the pineapple juice.

SERVE: Pour over ice and garnish with pineapple slices.