



Hibiscus Roselle Preserves:

<https://delishably.com/sauces-preserves/How-to-make-delicious-Rosella-Jam-with-only-3-ingredients>

Variations: Hive Mind adds Ghost Peppers for spicy roselle preserves

Candied Hibiscus Roselles:

<https://themanifestnest.com/2016/11/15/candied-roselle-hibiscus/>

Variations: You can also cook this down and remove the roselles for a fantastic mixed drink syrup!

Hibiscus Roselle Tea:

<https://sproutingfam.com/recipes/roselle-juice/>

Variations: Supplement with just about any other herbal tea ingredients. For different recipes, I've added crushed fresh turmeric leaves, ginger, spearmint, lemongrass, even hot peppers. When using fresh roselles, steep in boiling water for 15-20 minutes. When using dried roselles, steep in boiling water for 3-5 minutes, or steep in the sun for a few hours.