

Hibiscus Tea Lemonade

<http://userealbutter.com/2012/08/26/hibiscus-tea-lemonade-recipe/>

4 cups water

3/4 cup sugar

1 cup dried hibiscus flowers

1 cup lemon juice (about 4-6 lemons), fresh-squeezed
water to taste

Combine 4 cups of water and the sugar in a medium saucepan over high heat. Stir to dissolve the sugar and bring it to a boil. Remove the sugar water from the heat and stir in the dried hibiscus flowers. Cover the pan with a lid and let it steep for 20 minutes. Strain the hibiscus tea through a sieve into a pitcher. Discard the flowers. Stir the lemon juice into the hibiscus tea. Add water to taste. Serve over ice. Makes about 2 quarts (depending on how much you water it down).