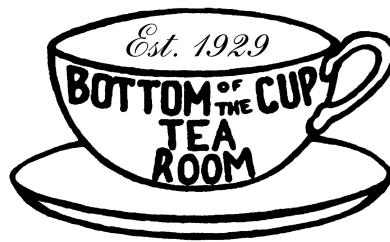




*"World Famous"*



*"Specialty Tea"*



## HIBISCUS

*(Caffeine Free Herbal Tea)*

**Country of Origin:** Sudan    **Region:** Nile River    **Shipping Port:** Khartoum

**Grade:** First Grade    **Altitude:** below 2000 feet    **Manufacture Type:** Field grown, sundried

**Cup Characteristics:** A lovely deep red infusion similar to grenadine with a taste close to lemonade.

**Infusion:** Scarlet red to deep burgundy - depending upon amount used.

**Ingredients:** Luxury hibiscus

### Information:

In history every herb and flower has a symbolic meaning. Hibiscus means grace and beauty. Hibiscus (*hibiscus abelmoschus* and *hibiscus sabdariffa*) a native to Africa is related to a bushy ornamental shrub that decorates many tropical gardens, has become a popular showy houseplant in Europe and North America and is a flowery accessory to many young women in the tropics. The calyces (often referred to as the hibiscus flower itself), which form the outer covering of the flower buds, are dried and used to make a rosy citrus flavored tea.

There are more than 200 species of hibiscus. The type used for tea is *Abelmoschus* or *Sabdariffa*. Hibiscus is rich in Vitamin A and C and beta-carotene making it a good antioxidant. Many purport that its health benefits are:

- Replaces electrolytes and quenches thirst during and after athletic endeavors.
- Eases symptoms of colds, flu and coughs

Tea uses - Hibiscus petals are commonly used as a base for herb and fruit infusions. When blended with rosehips and various other dried fruits the resulting drink is lively, fruity and Vitamin C and A healthy. If you are using hibiscus petals in a tea and you intend to add milk to the tea, keep the ratio of hibiscus to tea low, as hibiscus will curdle milk. If teashops want to create their own signature blends, hibiscus can make your blend distinctive and a blend that only 'you' can create. A special blend helps build loyalty amongst your customers and is well worth the effort.

### Hot tea brewing method: (*this makes a popular Egyptian drink called Karkadé*)

To prepare as an infusion, use 1 teaspoon (for a stronger infusion use 2 teaspoons) per cup of tea (about 8 ounces). put into your teapot and add boiling water. Let steep for 5-10 minutes and then pour. It is not necessary to strain the hibiscus as they sink to the bottom of the teapot and are not easily 'stirred up'. For additional flavor add a large slice of orange or lemon or three slices of fresh juicy peaches. Sweeten to taste.

Iced tea-brewing method: (to make 1 liter/quart): Place 7 teaspoons of hibiscus into a teapot or heat resistant pitcher. Pour 1 1/4 cups of freshly boiled water over the tea. Steep for 5-10 minutes. Quarter fill a serving pitcher with cold water. Pour the tea into your serving pitcher straining the hibiscus. For additional flavor steep with 1/4 cup of dried orange peel. Add ice and top-up the pitcher with cold water and sweeten to taste.