Hibiscus and Rum Cocktail Recipe
By Chef Pierre Thiam, CorpsAfrica Board Member

Ingredients (Serves 4):

2 1/2 cups water
1/2 cup dried hibiscus flower
1/4 cup sugar
1/2 cup light rum
1/4 cup fresh lime juice
Fresh mint leaves

Directions:

• In a medium saucepan, boil the water and add the hibiscus flower. Turn off the heat and cover. Let steep for about 20 minutes.

• Strain into a large container and stir in the sugar until dissolved. Refrigerate until chilled.

• Stir in the rum and lime juice and serve over ice, garnished with mint leaves.

Cheers!