



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!