



Everything Herbal
by Cheryl Jabz

Made
with love
from nature's
bounty



HIBISCUS HERBAL JAM



♥ Delicious On:

- Toast
- Biscuits
- Yogurt bowls
- Cheesecake topping

INGREDIENTS:

- ✿ 2 cups strawberries
- ✿ 1/4 cup dried hibiscus flowers
- ✿ 1 cup sugar
- ✿ 2 tablespoons lemon juice

Simple ingredients ~ Amazing flavor! ♥

INSTRUCTIONS:

- 1 Combine all ingredients in a saucepan.
- 2 Simmer over medium heat for 25–30 minutes. Stir often until thickened. Remove hibiscus pieces if desired.
- 3 Cool and refrigerate.



The beautiful color and tangy-sweet flavor make this jam a perfect everyday treat! ♥



TIP:

For a smoother texture, blend before cooking or mash strawberries as desired.

STORE:

Keep refrigerated in a sealed jar for up to 2 weeks.



*Herbal goodness
you can taste! ♥*



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