

A Favorite Recipe From Ms. Olivia



Hibiscus Aide

15 individual red hibiscus blossoms
1 small knob fresh ginger (approx. 1/4oz.)
6 cups of water
Juice from 3 fresh limes
¾ cup sugar, or to taste
Fresh limes, cut in slices for garnish

Wash blossoms and ginger. Grate ginger and place it in a large saucepan. Cover with 2 cups of water and boil for 2 to 3 minutes. Add hibiscus blossoms. Remove pan from heat and cover.

When cool, strain liquid into a large pitcher. Add 4 cups of water and juice from limes. Add sugar to taste. Chill and serve cold over cracked ice. Garnish with fresh lime wedge, if desired. Makes 6 servings.

Ms. Olivia Christian demonstrates bread making and baking traditions in the old cook house at the Annaberg historic site as part of the Friends Annaberg Cultural Program. Ms. Olivia is a St. Johnian who grew up working summers in the Daylight Bakery in Charlotte Amalie that is owned by her family. She studied food service at college, raised four sons, and this is her 15th season doing demonstrations at Annaberg. Typically Ms. Olivia can be found baking coconut bread, plain dumb bread, or johnny cakes. More information on the Annaberg Cultural Program be found on the Friends website at www.friendsvinp.org.

Ms. Olivia selected this recipe from one of her favorite books: *Virgin Islands Cooking* by Carol Bareuther.