Bubbie's Space

Herbs
Recipes
Good Food
Happy People

Bubbie's Raspberry Hibiscus Tea

Tart, fruity and beautifully red.



Ingredients

- 4 cups water
- 1/2 cup dried hibiscus flowers
- 1/2 cup fresh or frozen raspberries
- 1 cinnamon stick
- 2–3 whole cloves (optional)
- 1 tablespoon honey (or to taste)
- 1 orange, sliced
- 1 teaspoon vanilla extract (optional)
- Ice (for iced tea)

A little sweetness, a little tartness, a lot of comfort!

Instructions

1. In a medium saucepan, bring water to a boil.
2. Add hibiscus flowers, raspberries, cinnamon stick and cloves.
3. Reduce heat and simmer for 10–15 minutes.
4. Remove from heat and let steep another 5–10 minutes for a stronger flavor.
5. Strain out the hibiscus, raspberries and spices.
6. Stir in honey and vanilla extract (if using).
7. Serve hot or pour over ice for a refreshing iced tea. Garnish with fresh raspberries and orange slices.

Tips & Variations

- Use fresh or frozen raspberries.
- Adjust honey to your taste.
- Add a splash of lemon juice for extra brightness.
- Try with fresh ginger for a little warmth.
- Delicious hot or iced!

Enjoy!

A vibrant, naturally caffeine-free tea that's as beautiful as it is delicious!