

**Ingredients (for approximately one cup)**

¼ cup (50 g)	dry apricots
¼ cup	dry hibiscus flower ( <i>flor de Jamaica</i> )
¼ cup	sugar
¼ tsp	hot chile powder (such as <i>piquín</i> , cayenne, etc.), or to taste
1 tsp	salt, or to taste
4 tbsp	lime juice, or ½ tsp citric acid, or to taste
½ cup	water, plus more, as needed

Rinse hibiscus flowers in cold water, then drain. Add to a pot, along with the dry apricots and half a cup of cold water. Bring to a boil over high heat, then add sugar. Continue cooking, stirring occasionally, until the flowers have rehydrated and the apricots become soft, approximately twenty minutes. Add salt, lime juice (or citric acid), and *chile* powder. Mix all ingredients together, and continue cooking for another ten minutes. Remove from heat and allow to cool down. Transfer the contents of the pot to a blender jar, and process for at least one minute, until well blended. Adjust consistency, to taste, by adding more water, as needed, and processing for another few seconds. It makes approximately one cup of *chamoy*.

