

Hibiscus Tacos – *Tacos de Jamaica*

Ingredients (for 6-8 tacos)

1 cup dry *flor de Jamaica* (hibiscus)
½ white onion; peeled, and chopped
1 clove garlic; peeled and chopped finely
1 tbsp oil

Salt and black pepper, to taste

Water, as needed

6-8 corn tortillas

Cilantro; washed, and chopped

Mexican sauce (for example, raw red spicy, or charred green tomatillo)

Optional: bottled sauce, such as Maggi™, Worcestershire sauce, Cholula™, etc.

Thoroughly rinse hibiscus in a large bowl with cold water. Drain and discard water, then transfer washed hibiscus to a pot; add four cups of clean water, and bring to boil over high heat. Continue boiling for five minutes, then remove from heat and allow to cool down to room temperature. Pour liquid into a large pitcher, through a colander, and reserve to prepare a refreshing beverage. Warm up oil in a large pan over medium heat; add half the onions (reserve the rest as a topping), and sauté until translucent. Add drained cooked hibiscus, mixing to incorporate, and continue cooking for five minutes; mix in garlic, and season with salt and pepper, to taste. Taste a piece of hibiscus to test texture, and continue cooking and tasting every two minutes, until the hibiscus becomes a tender, pleasant bite (approximately ten minutes). Adjust seasoning with more salt and pepper, and (optional) add a splash of bottled sauce for extra flavour, such as Worcestershire, or to keep vegetarian, Maggi™ or a spicy red, such as Cholula™. Warm up corn tortillas, and divide the filling amongst them. Top with the rest of the chopped onion, cilantro, and choice of Mexican sauce.

