

Bissap (Hibiscus) Jam

500 ml bissap leaves 1 tsp vanilla
1/4 k sugar

1. Soak leaves in water for 4-8 hr
2. Boil to a paste (30-45 min)
3. Add sugar
4. Reboil if necessary
5. Jar
6. Place jars in a pot of water, bring to a boil and boil for 30min to seal and sterilize