

Victoria's Kitchen

Recipes Made with Love

Victoria's Fresh & Flavorful Agua de Jamaica

A Refreshing Sip of Joy.

Some drinks do more than quench thirst.

They brighten the table.

They cool the afternoon.

They make the moment feel complete.

In Valentin's Reflection, meals and drinks are never just food and refreshment—they are part of the atmosphere of love, comfort, and presence that surrounds the people we cherish.

This agua de jamaica is bold in color, bright in flavor, and wonderfully refreshing. Its deep ruby-red hue, gentle floral tang, and touch of sweetness make it a timeless favorite—especially when served ice-cold with a slice of lime.

"Good food feeds the body.
Shared meals feed the soul."

—Victoria

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It is simple.

It is vibrant.

And like so many beautiful things in life...

It turns an ordinary moment into something memorable.

From Victoria's Recipe Journal

"Some drinks cool the body.
Others refresh the spirit.
Agua de jamaica does both."

"Good food feeds the body.
Shared meals feed the soul."

-Victoria



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Serves: 6-8

Ingredients

- 2 cups dried hibiscus flowers (flor de jamaica)
- 8 cups water, divided
- 1 cup brown sugar, agave, or honey, or to taste
- 2 thin slices fresh ginger
- Ice, for serving
- Lime slices, for garnish
- Fresh mint, optional

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Instructions

Prepare the Jamaica

1. Rinse the dried hibiscus flowers quickly under cold water to remove any dust.
2. In a large pot, combine the hibiscus flowers, ginger slices, and 4 cups of water.
3. Bring to a boil over medium-high heat.
4. Once boiling, reduce the heat and let it simmer for 3-5 minutes.

Steep

1. Remove the pot from the heat.
2. Cover and let the mixture steep for 20-30 minutes, or up to 2 hours for a deeper flavor.

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Dilute and Chill

1. Add the remaining 4 cups of cold water.
2. Stir well.
3. Refrigerate until thoroughly chilled.

Serve

1. Fill glasses with plenty of ice.
2. Pour the agua de jamaica over the ice.
3. Garnish with a slice of lime and, if desired, a few fresh mint leaves.

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Victoria's Tip

The beauty of agua de jamaica is in its balance.

Let it be bright.

Let it be cold.

Let it be sweet enough to invite another sip—but never so sweet that it hides its character.

Serve it in a tall glass.

Add plenty of ice.

And enjoy it slowly.

Because some of the most refreshing moments in life are also the simplest ones.

Salud.

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Shared meals feed the soul."

—Victoria