

Mermelada de Arándano, Jamaica, y Naranja ~ Cranberry Hibiscus and Orange Jam



Jam (Makes about 2 cups)

½ cup of dried hibiscus (jamaica)

Cheesecloth (5" x 5")

Baker's twine (8 inches)

12 oz. fresh or frozen cranberries

¾ cup sugar

¾ cup water

Half of a medium orange, zested and juiced

1 vanilla bean, split lengthwise OR 1 TBSP pure vanilla extract OR 1 TBSP vanilla bean paste

→ Place the dried hibiscus in a 5" x 5" piece of cheesecloth. Gather the four corners to create a pouch and tie closed at the top with a piece of baker's twine. Set aside.

→ In a medium saucepan, combine cranberries, sugar, water, orange juice, orange zest, and vanilla. Nestle the pouch of hibiscus in the cranberry mixture.

- Turn the stove on to medium-low heat and bring the mixture to a slow simmer. Simmer for 10 minutes stirring constantly until the sauce has thickened and all of the cranberries have split open.
- Remove from heat. Carefully remove the pouch of hibiscus and set on a plate to cool. Remove the vanilla bean and place on the plate as well.
- Using a bean masher, mash the cranberries to break up the skins and create a jam-like texture.
- Using a small knife, scrape the “caviar” out of the inside of the vanilla bean and mix it with the cranberry jam. Discard the vanilla pod.
- Once the hibiscus pouch has cooled, squeeze the remaining juice out into the jam. Mix to combine.

NOTES:

- This creates a thick jam that would be great in any cookie or cake.
- Because cranberries and hibiscus have similar flavors, the flavor of the hibiscus is not easily detected. Rather, it amps up the overall cranberry flavor.

