

# 5 Juneteenth Red Drink Recipes

With the History Behind Every Sip

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## WHY RED?

Red drinks trace back to West African hibiscus tea (bissap), carried forward through generations. Red marks celebration, vitality, and community. That meaning traveled. It stuck.

### 01 Hibiscus Punch

Serves 8 · Closest to the source

#### INGREDIENTS

- 1 cup dried hibiscus flowers
- 8 cups water
- 1/2 cup sugar
- 1/4 cup fresh lime juice
- 4 cups cold water or ice

#### STEPS

1. Boil 8 cups water. Add hibiscus, remove from heat.
2. Steep 20 min, then strain out flowers.
3. Stir in sugar while warm. Add lime juice.
4. Dilute with cold water or ice. Adjust taste.
5. Serve over ice. Garnish with mint.

Sub: 4 hibiscus tea bags if dried flowers unavailable.

### 02 Strawberry Lemonade

Serves 8 · Classic cookout version

#### INGREDIENTS

- 1 lb strawberries, hulled & halved
- 1 cup sugar
- 1 cup water (syrup)
- 1 1/2 cups fresh lemon juice
- 6 cups cold water

#### STEPS

1. Cook strawberries, sugar, 1 cup water 8-10 min.
2. Strain syrup. Press solids to extract liquid.
3. Cool completely.
4. Mix syrup, lemon juice, cold water in pitcher.
5. Serve over ice.

Sub: Frozen strawberries work equally well.

### 03 Watermelon Agua Fresca

Serves 10 · No-cook, crowd favorite

#### INGREDIENTS

- 8 cups cubed seedless watermelon
- 3 cups cold water
- 3 tbsp fresh lime juice
- 2 tbsp sugar (optional)
- Pinch of salt

#### STEPS

1. Blend watermelon in batches until smooth.
2. Strain through fine mesh into pitcher.
3. Stir in water, lime juice, salt.
4. Add sugar only if melon needs it.
5. Chill 30 min. Serve over ice.

Best made same day — loses color after 24 hrs.

### 04 Red Sweet Tea

Serves 8 · Southern staple

#### INGREDIENTS

- 6 black tea bags
- 4 hibiscus tea bags
- 8 cups boiling water
- 3/4 cup sugar
- 4 cups cold water

#### STEPS

1. Steep all bags in boiling water 5 min.
2. Remove bags without squeezing.
3. Stir in sugar while hot.
4. Add cold water. Stir to dissolve.
5. Refrigerate 1 hr. Serve over ice.

Sub: Any red berry herbal tea bags work.

### 05 Sorrel Punch

Serves 10 · Caribbean variation

#### INGREDIENTS

- 2 cups dried hibiscus (sorrel)
- 1-inch fresh ginger, sliced
- 4 whole cloves
- 10 cups water
- 1/2-3/4 cup sugar + 2 tbsp lime juice

#### STEPS

1. Combine hibiscus, ginger, cloves, water. Boil.
2. Remove from heat. Steep 30 min.
3. Strain into pitcher, pressing solids.
4. Stir in sugar and lime while warm.
5. Chill completely. Serve over ice.

Sub: 1/2 tsp ground ginger for fresh ginger.

## Make-Ahead Guide

DRINK	FRIDGE LIFE
Hibiscus Punch concentrate	Up to 5 days refrigerated
Strawberry syrup	Up to 7 days refrigerated
Watermelon Agua Fresca	Same day only — best fresh
Red Sweet Tea	Up to 4 days refrigerated
Sorrel Punch concentrate	Up to 5 days refrigerated

### For 30 People:

Triple any batch. Plan 12-16 oz per person.