

Creamy Pink Hibiscus Salad Dressing

Ingredients

- 1 cup dried hibiscus flowers
- ½ cup vegetable oil (or other neutral flavored oil)
- 3 tbsp. aquafaba (the liquid in a can of chickpeas)
- 1 clove garlic
- 1 tsp. maple syrup
- ¼ tsp. dried dill
- ¼ tsp. chili powder
- Salt and black pepper, to taste

Steps

1. Rinse the hibiscus under cool water, then place it in a saucepan. Add enough water to cover the flowers, and bring it to a boil. Turn off the pot, and let the tea steep for at least 5 minutes. Separate the liquids from the solids (you can use the flowers as a meat alternative as in our [hibiscus tostadas](#), or discard them).

2. Return the tea to your saucepan, and bring to a boil. Reduce, whisking, until you have ½ cup of liquid. Let the tea cool to room temperature before continuing.

3. Add the reduced hibiscus tea with all the other ingredients in a jar. Use an immersion blender to blend the dressing for a minute or two, so that the garlic is pureed, the ingredients are well-mixed, and the dressing thickens slightly. Serve immediately, or store in the fridge. Like most homemade dressings, this hibiscus vinaigrette separates a little when it's stored, so shake well before using.

