

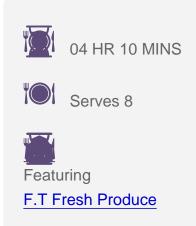
PACIFIC COAST FARMERS' MARKET ASSOCIATION

JUJUBE TEA



PCFMA.ORG

Make yourself a warming cup or two of this sweet tea for a real fall treat.



INGREDIENTS

- 1 pound dried or 3 pounds fresh Jujube
- 1 large or 2 small Asian pears, quartered
- 1 cinnamon stick
- 1 thumb sized chunk of ginger
- 1 gallon water

METHOD

Wash your ingredients. Quarter your Asian pears. Slice ginger pieces about 1/3 inch thick. Add everything to a large pot and simmer 4 hours Strain and enjoy warm, or store refrigerated for up to 10 days.