

## INGREDIENTS

- 1 lb. Dried Jujubes
- 1/4 lb. Ginger Root - Whole & Peeled
- 1 Large Asian Pear
- 2-4 Pieces Cinnamon Bark

## INSTRUCTIONS

1. About 1-pound of dried jujube fruit.  
Ratio is 1 lb. dried jujube to 1 and 1/2 gallons of water. Maintain 1-gallon since they evaporate.
2. 1/4 lb of ginger root as a whole, peeled
3. 1 large Asian pear sliced into quarters, peeled and cored
4. Cinnamon bark (2-4 pieces)
5. Bring it to boiling point and lower the fire and simmer for 2-3 hrs., the longer simmer it becomes sweeter. Also can be done in a crockpot. When it's finished you can strain it and go for round two. It lasts 2-weeks in the refrigerator and may serve cold or hot for health benefits, I recommend serving it hot.



## All Green Farm Jujube Tea



Approx. 12 cups



Prep: 10 mins

Cooking Time: 2-3 hrs.

Jujube was our specialty at the market. "I saw a few farmers with fresh jujube, but did not carry dried jujube."

Soon it became our specialty...

Jujube is an Asian date that tastes like an apple when it's fresh, it's a less sweet version of Medjool dates when it's dried (unique flavor), all of our jujubes are sun-dried, for 2 months. No sulfur, nothing added. Dried as a whole, jujube tea ingredients to make tea.

### NOTES

Find All Green Farm at [Westlake Village Farmers Market](#), Sunday, [Channel Islands Harbor Farmers Market](#), Sunday, and [Sherman Oaks Farmers Market](#), Tuesday.