

PRODUCTION GUIDE

ROSELLE

HIBISCUS SABDARIFFA

Sour Leaf, Sorrel

Popular across the tropical world, this relative of hibiscus is grown from West Africa to Southeast Asia and is popular for its edible leaves, calyces, and for fiber production. Easy to grow as an annual in the Midwest, roselle produces hundreds of leaves per plant, but calyx (edible bud) production is hit or miss in colder climates.



SEEDING

- Seeds can be found at the True Love Seeds. Scan the QR code to view and purchase.
- Greenhouse Start Date: April 16
- 20 Blocker Soil Blocks (1 $\frac{3}{8}$ ")
- Mist with water three times per day for two weeks; heavy water twice per day after



PLANTING

- Space 36 inches apart in a single row
- Use 12-inch-spaced drip irrigation, 2-3 times per week
- Use Bio360 mulch
- Harvest in 90 days
- Pest Issues: Japanese Beetles will congregate on leaves

Plant in Field:
May 20th



HARVESTING

LEAVES
CALYCES

- Harvest the main leaves once they are fully matured (roughly the size of a fist)
- Pinch or cut leaves at the main stem, minimizing stem harvested
- When the calyx is roughly one inch in length, cut it off at the base (~seven days after the flower wilts and falls off)

Using Fresh Leaves:
Harvest smaller for fresh use, larger for cooking / stewing.

WASHING + PACKING

Dunk leaves in a sanitized wash tub, avoid spraying to minimize bruising. Let leaves hydrocool in water for 5 minutes and agitate regularly to remove dirt. Dry thoroughly as leaves can be brittle. Air-drying on a flat surface is preferable. Store dried leaves in a covered container with minimal moisture. Leaves can be packed loose or stacked and stored in produce bags

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