

Roselle Hibiscus

Hibiscus sabdariffa

Roselle is highly edible plant that is related to okra. Roselle leaves are used in food preparation, while the calyx and flowers are used as a flavoring, coloring and for making teas. The calyx is also used in making wine, jam, juice, jelly, and syrup and is also used as a spice. This plant's deep root system gives it good drought tolerance. Its bright red stems and red veined leaves make quite a statement in the garden. This plant does not do well in the shade and needs plenty of sunlight to thrive.

Type: deciduous herbaceous perennial

USDA hardiness zones: 8 through 11

Uses: specimen; container; edible

Origin: not native to Florida

Height: 2 to 3 feet **Spread:** 2 to 3 feet

Plant spacing: 2 to 3 feet

Light requirement: full sun

Soil tolerances: slightly acid to slightly alkaline;
clay; loam; sand

Drought tolerance: medium

Soil salt tolerances: low

Invasive potential: low

Pest resistance: root-knot nematodes are the
major pest

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Photo: Joanne Celinski, NC State Extension