Chef Jessica Harris shares this recipe from page 103 of her book and discusses Day 3 of Kwanzaa.

**Ujima : collective responsibility**

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When purchasing sorrel, you’re looking for dried reddish-brown pods. You can find it in health food stores and in Caribbean markets year-round. You can drink yours plain or spirited, as well. In the Caribbean, adults drink their holiday sorrel mixed with liberal doses of local rum.

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