

# Plant Profile

**Name:** *Cranberry Hibiscus*



**Notes:** Leaves and flowers are edible. Leaves can be eaten raw in salads or cooked in stir-fries. Flavor is tart. Flowers can be steeped to make tea.

**Nutrition:** contains antioxidants, calcium, iron and vitamins B2, B3 and C. \*

\*source:

<https://www.gardeningknowhow.com/ornamental/flowers/hibiscus/>

**When to Plant:** Spring when soil is above 75°

**Common Name:** Cranberry Hibiscus  
**Alternate Names:** African rose mallow, false roselle, maroon mallow, red-leaved hibiscus  
**Botanical Name:** *hibiscus acetosella*

**Physical Description:** Perennial shrub with deep purple (burgundy) foliage and stems. Leaves have serrated edges and look similar to Japanese Maple. Dark cranberry-colored blossoms appear in late fall and winter. Easily grows 4'-6' tall.

Annual  Biennial  Perennial  
**Propagation:**  Seed  Cutting  Graft  
**Other:** Seedlings can be transplanted. Cuttings can be sprouted in water or soil.

- **Soil:** rich, well-draining soil, PH: 6.1-6.5
- **Water:** keep moist, but not wet
- **Sun:** full sun to partial shade
- **Zone/Temp:** Zone 9-10
- **Spacing:** 3' – 6'

**Germination:** 3-5 days at 75°-85°  
**Growing Season:** Perennial in zones 9-10, annual in colder climates. Frost-sensitive.  
**Days to Harvest:** Year-round for leaves. Blossoms in fall and winter.  
**Care: trim, Prune, other:** prune often to encourage bushiness, and keep a pleasing shape. Does not like "wet feet." Leaves will drop if soil dries out.

**Nutrients/Fertilizer:** Hardy in almost any soil. Fertilize with a general garden fertilizer monthly to bi-monthly if needed.

**Pests & Diseases:** Mostly pest and disease resistant. This variety of hibiscus is more resistant to root-knot nematodes.

**Companion Plants:** Plant near others that like similar soil conditions and do not block the sun.