

in the kitchen

PITTSBURGH'S HOME FOR KITCHENWARES

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Lemon, Ginger, and Mint Sweet Iced Tea

Makes 5 cups iced tea

Nothing says summer like sweet iced tea. We've decided to spruce up this southern favorite by adding cool mint and spicy ginger to the lemony tea we love so much. Serve this one with grilled burgers, or complement any *al fresco* meal.

Ingredients:

5 cups water, divided
8 black tea bags
2 lemons, sliced, plus additional slices for garnishing
1/2 cup sugar
1/2 cup fresh mint leaves, plus additional mint for garnishing
1 tablespoon sliced ginger

Directions:

1. Bring 4 cups of water to a boil. Combine the tea bags and lemon in a large pitcher and pour the hot water over top. Steep for 30 minutes, then remove the tea bags and lemon.
2. While the tea steeps, make a simple syrup by combining one cup water, sugar, mint leaves, and sliced ginger in a small saucepan. Bring the mixture to a boil, stirring until the sugar dissolves and simmer for one minute. Remove from the heat. Steep for 15-20 minutes and strain simple syrup through a fine mesh sieve.
3. Add the simple syrup to the tea, according to your sweetness preference, then refrigerate. Serve on ice with additional lemon wedges and fresh mint leaves.