

# HOME BREWED ICED TEA



Prep Time: 5 Minutes

Total Time: 4 Hours

**Makes 8 cups**

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## Ingredients:

- 2 Tbsp **Loose Leaf Tea** (Black or Green)
- 8 cups **Water** (~2 Liters)

Optional:

- 2 sprigs of **Mint**
- 1/2 **Lemon**
- ½ cup **Raspberries**
- ½ inch of **Fresh Ginger**

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## Instructions:

1. **PREP:** Rinse off any fresh fruit or herbs that you're using to flavor your tea. Cut the lemon, ginger, or additional fruit flavorings into ¼ inch rounds. Herbs like mint or lavender can be removed from the stem.
2. **BREW:** Scoop 2 Tbsp of your tea of choice into a Reusable Cotton Straining Bag, along with any herbs for flavor. Larger fruits can be placed directly into the pitcher, or into the same straining bag for easy removal. Fill the pitcher with 8 cups of water, and allow the tea to brew at room temperature for at least 4 hours. For a quicker brewing process, place the pitcher in the sun.
3. **ENJOY:** After brewing, your tea is ready to be enjoyed! You can remove the straining bag and empty the contents into the compost. The tea can be left at room temperature and served over ice, or chilled in the refrigerator.

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## Notes:

- **Choosing Your Tea** – For cold brewed tea like this iced tea, it's a good idea to use a strong tea that will have enough flavor once brewed. Herbal and white teas have a much more delicate flavor, and may not be strong enough to impart that flavor into the final product. We'd recommend using a black or green tea with this recipe, but feel free to try it with any teas you may have.
- **Using Lemon Slices** – Lemon is a great addition to this iced tea recipe for a bright, citrusy flavor. However, the rinds can make the tea become quite bitter if left in for too long, so remove any whole lemon slices after brewing to prevent this from happening.