



Perfect Iced Tea

Recipe courtesy of Food Network Kitchen



Total Time:

4 min

Cook: 4 min

Yield:

8 cups

Level:

Easy

Perfect Iced Tea

Directions

Hot-Brewed:

Bring 8 cups water to a simmer; remove from the heat and add 3 tablespoons loose tea or 6 tea bags. Let steep about 4 minutes, until it's the strength you like. Strain loose tea with a fine-mesh sieve or remove the tea bags. Let cool, then transfer to a pitcher, cover and refrigerate.

Cold-Brewed:

Combine 8 cups cold water and 6 tablespoons loose tea or 10 tea bags in a pitcher. Cover and refrigerate 15 to 36 hours, until it's the strength you like. Strain loose tea with a fine-mesh sieve or remove the tea bags.

Sweet Teas:

Combine 3/4 cup each sugar and water in a saucepan and add 1 infuser, if desired. Bring to a simmer over medium heat, stirring until the sugar dissolves, then remove from the heat and let cool. Strain the infused syrup through a fine-mesh sieve (you'll get about 1 cup).

Orange Add 6 strips zest

Blackberries 1 cup

Cinnamon 2 sticks

Lavender 3 tablespoons dried

Vanilla 1 halved bean

Mint 3 sprigs

Ginger 1 cup sliced

Lemon 8 strips zest

Nectarine 1 cup chopped

Cucumber 2 cups chopped

Photograph by Levi Brown

Recipe courtesy of Food Network Magazine

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