

WORDS LAINEY ARROL
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TEA TIME TREASURES

*ELEVATE YOUR SUMMER WITH
THESE ICED TEA RECIPES.*

RASPBERRY BLISS

Total Time: 20 minutes
Serves: 4

4 cups water
3 raspberry tea bags
2 Tbsp. sugar
2 cups lemonade
ice
raspberries for garnish

1. In a medium saucepan, bring water to a boil then remove from heat.
2. Add tea bags to boiled water, steep for 5-8 minutes then add sugar and lemonade.
4. Pour tea into a pitcher and serve over ice.
5. Garnish with raspberries.

CITRUS SPLASH

Total Time: 15 minutes
Serves: 4

4 cups water
3 black tea bags
2 cups orange juice
1 sliced lemon
ice

1. In a medium saucepan, bring water to a boil.
2. Add tea bags to boiled water, steep for 3-5 minutes.
3. Pour tea into a pitcher, stir orange juice, lemon slices, and ice.
4. Serve over ice.

PIÑA TEA-LADA

Time: 30 minutes

Serves: 5

4 cups water

½ cup sugar

10 black tea bags

2 tsp. coconut extract

1 cup pineapple juice

ice

pineapple slices for garnish

1. In a medium saucepan, bring water to a boil.
2. Pour in sugar, stirring until well dissolved.
3. Remove from heat and add the tea bags. Steep for 8-10 minutes.
4. Add coconut extract and pineapple juice.
5. Pour tea into a pitcher and serve over ice.
6. Garnish rim with pineapple slices.

HIBISCUS BREW

Total Time: 15 minutes

Serves: 5

8 cups of water

8 bags of hibiscus tea

2 cups pomegranate juice

ice

mint leaves for garnish

1. In a medium saucepan, bring water to a boil.
2. Remove from heat and add tea bags. Steep for 10 minutes.
3. Pour tea into a pitcher, stir in pomegranate juice and ice.
4. Garnish with mint leaves.

