

Marie's Sweet Tea

A nice refreshing tea for when it's hot outside.

Marie Rice

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1 Quart room-temperature water
2 family-size tea bags
1 Cup sugar
4 large mint leaves
1 Quart cold water

In a glass pot, bring the room-temperature water to a boil on the stove. Remove pot from heat source. Place tea bags into boiling water. Cover. Steep for 3 minutes. Remove tea bags without squeezing them.

Place sugar in the bottom of a half-gallon, non-metal pitcher. Drop mint leaves on top of sugar. Pour steeped tea into pitcher. Stir with a non-metal spoon until sugar dissolves. Add the cold water and stir more. If your pitcher does not have a strainer, pull out the mint leaves.

Serve over ice. Refrigerate any remaining tea.

Makes a half-gallon of tea.

Notes:

*Using metal pots, pitchers, or stirring spoons will make the tea bitter.

*Substitute the mint leaves with other herbal leaves or flowers.

*For super sweet tea (what I like to call "Southern Sweet Tea"), use 1-1/2 to 2 cups of sugar. (I'm actually watching my sugar, so this recipe doesn't use as much sugar as I used to use. ~grin~)