Sweet Tea

Description

Instead of pouring the hot concentrate over ice and sugar, the tea bags are steeped directly in a very basic, boiled simple syrup, that is then left to cool a bit before being transferred to a pitcher, making it a perfect pitcher tea. Since the tea is poured over iced filled glasses, it seems to use less ice and the flavor and strength turned out spot on.

Ingredients

- 2 qt water
- 3/4 cup sugar
- 6 individual tea bags

Instructions

Combine water and sugar in a large saucepan, whisk together and bring to a boil.

Remove from heat, add the tea bags, cover and steep for 15 minutes.

Remove tea bags, let cool slightly, then pour into a half gallon pitcher.

Do not add additional water or ice.

Pour over ice filled glasses to serve.

Cook's Notes: Double for a gallon. You can also prepare the simple syrup in the microwave if you have a large enough lidded microwave safe container. Two family sized tea bags may be substituted.

Summary

Yield: 1
Prep Time: 10 minutes
Category: Drinks
Cuisine: American