



## Raspberry Iced Tea

Yield: 2 quarts

Two summer favorites are Raspberries and Iced Tea. Put together they create a refreshing ruby red drink that is just right for lounging in the hammock.

The number of tea bags and steeping time will vary with how strong you like your tea. Just don't steep for over five minutes to avoid a bitter tea.

### Ingredients

6-8 bags black tea (Lipton is the go to standard)  
6 oz fresh raspberries (frozen can be substituted)  
sugar  
sliced lemon

Bring one quart of water to a boil in a pan. Remove from the heat and add the tea bags. Steep for three to five minutes and then remove the tea bags. While the tea is still hot, add the raspberries and let steep. Once the tea has cooled, lightly mash the raspberries to release more flavor. Strain into a two quart pitcher and add one quart of cold water.

Serve over ice with sugar as desired and a squeeze of lemon.

For a clearer tea, you can skip the mashing step or strain through a coffee filter.

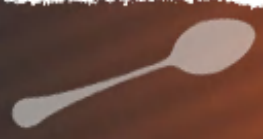
Recipe written by David Musial



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