

Fresh & Quick Iced Tea



TIPS:

1. This is the fastest and easiest way I know to make fresh & flavorful iced tea. The key is warming the water only enough to get the tea bags to steep effectively and then getting the tea in the refrigerator to cool as quickly as possible.
2. Though you'll see four tea bags of the same flavor in the pictures below, you can

add variety by mixing different flavored teas. I do that all the time.

Preparation Time: 7-10 minutes plus cooling time

Needed
(to make 2 quarts)

4 Tea Bags

2 Quarts (64 Ounces) Cold Water

2-Quart Pot

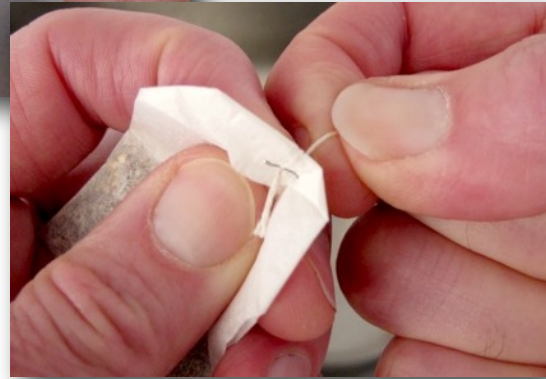
Tablespoon

2-Quart Jar with Top

Timer



1. Put **4 tea bags** in a 2-quart pot. I remove the string and paper tab from the **tea bag** making sure not to remove the staple or tie used to keep the **tea bag** closed as shown in the lower right picture.



2. Fill the pot mostly full with **cold water**. Put the pot on the stove,...



...turn on the burner to HIGH heat, and set a timer for 3 minutes.



3. When the timer sounds, turn off the stove and set a timer for 5 minutes to allow the **tea bags** to steep.



4. When the timer sounds again, remove the **tea bags** from the warm water, and pour the **warm tea** into a 2-quart jar. **NOTE:** If the **tea** is uncomfortably warm to handle, let it cool until it feels both safe to handle and safe to pour into a jar without causing the jar to break from a quick change in temperature.



5. Cover the jar with a top, and put the jar in the refrigerator.



6. To serve, fill a glass with **ice** and add the **fresh cooled tea**.



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