

Spicy Peach Iced Tea



- 1 ounce house blend spicy peach tea
- 1 half gallon spring water
- 1 fresh peach
- crystalized ginger
- sweetener of choice

TIPS

Use the tea leaves to spread in garden planting soil.

For beautiful crystal clear iced tea, refrigerate overnight after reaching room temperature.

1. Bring 2 to 3 cups of water to boil.
2. Place tea blend in a large pyrex or metal bowl and add 2 cups of hot water.
3. Cover with a plate to steep until it reaches room temperature.
4. Refrigerate overnight.
5. Strain to remove tealeaf blend.
6. Pour strained tea into a serving container and add remaining cold water.
7. Pour over ice and garnish with fresh peach slices and top with a sprinkle of crystalized ginger.