



lavender lemon iced tea

NIBBLEDISH CONTRIBUTOR

Ingredients

2-4 sprigs of fresh lavender (leaves)

zest and juice of 1 lemon

1/2 cup (100 g) sugar (more or less, as desired)

2 tablespoon strong black tea or 4 tea bags

1 quart (1 liter) hot water

1 quart (1 liter) ice cubes

Instructions

[a slightly unusual summer beverage]

1. In a heat-proof container, brew tea for about 5 minutes.
2. Next, simmer sugar, water, half of the lemon zest and half of the lavender for about 5 minutes in a small saucepan. Allow to cool slightly.
3. Put the ice cubes in a pitcher, and add sugar mixture, tea, lemon juice, and remaining lavender leaves and lemon zest. Add additional water if needed. Put a few slices of lemon into the pitcher for some added flavor. Stir thoroughly then refrigerate until chilled.

4. Pour and serve!

The longer the iced tea sits, the better it tastes. It can be served immediately, but the flavor will not be as strong.