



Do you know the difference between ICED tea and ICE tea? Iced tea refers to hot tea that has been poured over ice. Ice tea has either been brewed cold or cooled down before serving. Prepared either way, it's a refreshing, warm weather beverage!

HOW TO BREW & SERVE THE PERFECT HERBAL ICED TEA

Start with a quality organic loose leaf herbal tea, like our top-selling **JP General Hibiscus Berry Crush**.

INSTRUCTIONS

1. Bring 4 cups (32 oz) water to boil (212°F), transfer to teapot.
2. Add 4 large teaspoons loose leaf herbal tea to hot water; use large tea infuser to allow loose leaf tea to fully expand and brew.
3. Steep 3-4 minutes.
4. Remove tea infuser or strain loose leaf tea.
5. For best results chill hot steeped tea or bring to room temperature.
6. Add 2 cups ice to a 6+ cup (48 oz) pitcher.
7. Add the 4 cups of chilled brewed tea.
8. Add simple syrup sweetener to taste (optional)*
9. Stir and pour into glasses over ice.
10. Add garnish such as sliced lemon, tropical flower, lemon grass stem.
11. Serve and enjoy!

*Simple Syrup: Combine equal parts sugar (or honey) and water in a small sauce pan and bring to a boil, remove from heat, and cool to room temperature.