

Recipe

Jasmine Iced Tea Lemonade

Yields: 1 Serving

Ingredients

- 1 tsp Jasmine Loose Leaf Tea
- 1/2 Cup Hot Water
- 1/4 Cup Lemon Juice (about 1 large lemon)
- 1 Tbsp of Sugar
- Crushed Ice
- Mint for Garnish



Directions

Heat 1/2 cup of water to 180°F. Then steep the Jasmine Loose Leaf Tea for 3 minutes.

Add freshly squeezed lemon juice and granulated sugar into the tea.

Allow the Jasmine Tea Lemonade to cool before topping with crushed ice.



Serve in chilled glasses over ice. Garnish with fresh mint leaves. Enjoy!



Tips: Try using Rose water, or Seltzer for an added zing. Fresh Strawberries can also be added.