



Moroccan Mint Tea

INGREDIENTS

- 1 cup water
- 1 Tbsp sugar
- 2 tsp Firepot Moroccan Jasmine Mint tea
- 1-2 sprigs (6-12 leaves) fresh mint

DIRECTIONS

1. Put all ingredients together into a teapot or pan and bring to a boil.
2. Remove from heat, stir and allow to steep for 5 minutes.
3. Pour one cup of tea into a tea glass.
4. Now, pour the tea back into the pot. Traditionally, this is the custom. This pouring from cup to pot and back is done over and over again. It helps to: a) dissolve the sugar b) blend the tea in the pot so that it is of uniform strength c) cool the tea to drinking temperature. Alternatively, you can just stir the pot.
5. Finally, pour the tea into the glass cups from as high as possible. You want to create foamy bubbles on the surface of the tea. One trick is to start low and then raise the pot until it is a few feet from the glass. An impressive trick if you can do it.