



Firepot
NOMADIC TEAS

TRADITIONAL SOUTHERN RECIPES



Classic Iced Tea

(Makes 1/2 gallon)

Pour 4 cups of boiling water over 1 Traditional Southern Iced Tea pouch. Steep for 5 minutes. Remove pouch and add 4 cups of ice. Serve with a lemon wedge, a mint sprig and peach simple syrup*.

Peach Simple Syrup

Combine 1/2 cup of water, 1/2 a cup of sugar and one peeled and cubed ripe peach in a saucepan. Heat, mash and stir until sugar is dissolved and peach is pureed. Strain syrup into 1/2 gallon of iced tea.

Firepot Fruit Tea

(Makes 11.5 cups)

You will need: One half gallon of water, 1 Traditional Southern Iced Tea pouch, 1 cup of sugar, 2 cups of pineapple juice, 1 cup of orange juice, half a cup of lemon juice and 15 fresh mint leaves.

To make: Bring water and mint leaves to a boil. Add tea, remove from heat and steep for 5 minutes. Strain into a serving pitcher or storage jar. Add sugar and juices and stir well. Keep refrigerated. Once cool, serve over ice with a citrus round and a mint sprig.

Plantation Punch

(Makes 1 cocktail)

Fill a highball or similar size glass with ice. Add 6 ounces of Firepot Fruit Tea and 2 ounces of dark rum. Serve with an optional swirl of real cherry juice, cubed pineapple and a mint sprig.

Sun Tea / Cold Brew

(Makes 1/2 gallon)

Place one Traditional Southern Iced Tea pouch in an iced tea jar or pitcher. Add 8 cups of cold or room temperature water. Place jar in the sun, in a sunny window or in the refrigerator for 3-6 hours. Remove iced tea pouch and serve over ice with an optional lemon wedge and peach simple syrup*