



Orange Spice Fruit Tea Cups

2 cups cold water
2 orange spice tea bags
2 Tablespoons fine chopped walnuts
1 Tablespoon minced crystallized ginger, minced, divided
20 frozen sweet cherries, rinsed, halved
1/4 cup fresh blueberries
1 fresh orange, segments removed
1 Gala apple, cored, seeded, chopped
Mint leaves fine chopped or whole garnishing leaves

Bring cold water to a rolling boil. Remove from heat; add 2 teabags for brewed tea as desired. Steep 3-5 minutes. Place prepared tea in refrigerator to chill, about 4 hours. Cut open the tea bags; remove the tea inside; separate into small pieces; place on paper towel or small plate to dry.

To prepare fruit cups:

In a small bowl, combine the dry tea, fine chopped walnuts, and 2 teaspoons crystallized ginger. Set walnut tea topping aside.

In a larger bowl, combine the chopped fruit and 1 teaspoon crystallized ginger. Pour chilled orange spice tea over to cover chopped fruits, stir to combine. Serve immediately or chill in refrigerator to mellow flavors. Yield: about 4 cups

To serve: Scoop fruit and tea into tea cups or dessert dishes; sprinkle with walnut tea topping; garnish with mint leaves as desired. Serves: about 4 to 6 servings

Cook's Note: We didn't use added sweetener but sugar can be added if desired.

About the Recipe: This is a refreshing treat to serve for breakfast, brunch, or tea time. We like to serve it chilled from the refrigerator. The tea adds a surprising flavor to the fruit salad. Enjoy the fresh fruit and then sip the orange spice tea.