



## Spiced Tea Ice Cubes

2 cups water  
1/2 teaspoon whole cloves (about 20)  
1 small cinnamon stick  
1 teaspoon minced candied ginger  
4 peeled strips from fresh orange  
3 bags full flavored black tea bags  
3 Tablespoons granulated sugar  
1 cup fresh orange juice  
2 Tablespoons fresh lemon juice

In a medium pot, combine water, cloves, cinnamon stick, ginger, and orange peel; bring to a boil. Remove from heat.

Place tea bags in spiced water, cover, and steep for 10 minutes.

In another saucepan, combine sugar, orange juice, and lemon juice; bring to a boil; stir to dissolve sugar.

Strain tea into orange juice mixture; Set aside to cool.

When cool, pour into about 3 ice cube trays; place in freezer until frozen.

**To Serve Spiced Tea:** Remove ice cubes from trays. Place ice cubes in (2 cup) conical (cone) shaped glasses. Fill with your favorite chilled juice, lemonade, soda,

or prepared tea. Serve with straws; garnish with fruit slices, plain, or frosted berries. For adult parties: Before pouring the juice over the ice cubes, add some flavored sparkling water or about an ounce of vodka, tequila, or favorite alcohol beverage to the juice.

**Cook's Note:**

Here are some suggestions to serve over those Spiced Ice Tea Cubes.

**Cranberry Pomegranate** juice over the spiced ice tea cubes; Garnish with sugared cranberries.

**Citrus Surprise** — Add some lime juice to sweet orange lemonade; garnish with twist of orange or lemon slice.

**Blueberry Splash** — Add blueberry cranberry juice, a touch of lime; garnish with plain or sugared blueberries.

**About the Recipe:** It's time to spice up your life! Plain ice cubes water down drinks. To enhance the flavor of your favorite beverage, add spiced ice tea cubes. While keeping your drink chilled, it adds a spicy sweet edge and refreshing fruit tea flavors.