



Sparkling Iced Green Tea with Mini Oranges and Ginger

Misfit little oranges are just the right size

- 2 cups water
- 1/4 cup dark honey
- 1 Tablespoons orange zest
- 1/2 Tablespoon minced fresh ginger
- 6 green tea bags
- 3 Tablespoons fresh orange juice

To Serve:

- Orange juice as desired
- Prepared tea mixture
- Sparkling water, ginger ale, or orange soda
- Ice cubes
- Garnish: Misfit mini orange slices; fresh mint sprigs

In medium saucepan, combine 2 cups water and honey, zest, and ginger. Bring to boil over medium high heat. Reduce heat; simmer for 8 to 10 minutes., stir occasionally. Remove from heat; add tea bags; cover; remove from heat; cover; let seep for 10 minutes.

Use back of spoon to push tea bags against side of pan to release additional liquid. Remove tea bags from liquid. Let liquid cool; strain through cheesecloth or fine mesh; add the orange juice; refrigerate until chilled.

To serve each glass: Place desired orange juice in tall glass; add about 1/4 cup tea mixture and top off with sparkling water or soda. Add some ice cubes, mini orange slices and mint leaves.

About 6 servings

Cook's Note: Look for Misfit fruits at your favorite supermarket. You can save some money, support farmers, and discover some delicious fruits. "You can't tell a book by its cover" and "You can't tell a fruit by its size or shape."

About the Recipe: Orange ginger flavored green tea tastes delicious and has many nutritional benefits. It is excellent for digestion and adds a sunny sparkle to the day. Add some ice cubes and mint leaves to create a refreshing summer drink.