



## Sunshine Iced Tea

*The sun does all the hard work*

### Ingredients:

Gallon dispenser

Fresh water as desired

8 tea bags, any kind you use

Honey or agave for sweetener

For garnish or flavor: Fresh lime or lemon slices

### Directions:

1. Fill large gallon dispenser with water; add 8 tea bags per gallon. You can use any kind of tea you enjoy, black is usually preferred but if you like a casual blend, go for it.
2. After the tea bags are in the water, cover the dispenser and set it out in the sun. The time will vary. Most of the time, it takes between 2 to 3 hours of sunshine, but it will depend on the tea you use, the size of the jug, the heat from the sun, and how dark you want your tea.
3. If you want to sweeten the tea, use some honey or agave. The amount will vary but add it slowly about  $\frac{1}{4}$  cup at a time. If you use sugar, dissolve it in some hot tea water before adding it to the tea.
4. If you like a little lemon or lime in your tea, throw some slices into the jug and it will look so fresh and beautiful plus have a light citrus flavor. Enjoy the Sunshine!

For More Information See:

<http://thepioneerwoman.com/food-and-friends/how-to-make-sun-tea/>

**About the Recipe:** Summertime seems to bring back those golden memories of a chilled glass with ice cubes, filled with amber colored ice tea sweetened just a tad and garnished with a tart lemon slice. Just one sip and everything always seemed perfect. It's so easy to make since the sun does all the hard work, turning those tea bags and water into a refreshing summer drink.