

Strawberry Iced Tea

Refreshing strawberry iced tea made with fresh strawberries, black tea, and a hint of lemon. Perfect summer drink ready in 30 minutes!

15	15	30	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Strawberry Iced Tea

Ingredients

- 1 lb strawberry
- 0.5 tbsp granulated sugar
- 2 tbsp black tea
- 4 cup water

Instructions

- 1 Brew the tea**

Bring 4 cups of water to a rolling boil in a large saucepan. Remove from heat and add 4-6 black tea bags or 4 tablespoons loose leaf tea. Steep for 5 minutes until the tea is strong and dark amber in color.
- 2** Remove tea bags or strain out loose tea leaves. Add 2 tablespoons sugar to the hot tea and stir until completely dissolved, about 30 seconds.
- 3 Prepare the strawberries**

Remove green tops from 1 pound strawberries and hull them with a small knife. Chop strawberries into rough ½-inch pieces, reserving 4-6 nice slices for garnish.
- 4** Add chopped strawberries and 0.5 tablespoon lemon juice to the warm sweetened tea. Stir gently to combine and let cool to room temperature, about 15-20 minutes.
- 5 Chill and serve**

Transfer the strawberry tea to a pitcher and refrigerate for at least 2 hours until completely chilled and the strawberry flavor has infused throughout.
- 6** Fill 4 tall glasses with ice cubes and pour the chilled strawberry tea over the ice. Garnish each glass with reserved strawberry slices and serve immediately.

Tips

Use ripe, in-season strawberries for the best flavor and natural sweetness - they should be bright red with fresh green tops.

Brew your tea stronger than usual since the ice and strawberries will dilute the final beverage, ensuring the tea flavor remains prominent.

Muddle or lightly mash a few strawberry pieces to release more juice and intensify the strawberry flavor throughout the tea.

Allow the tea to cool to room temperature before adding ice to prevent the ice from melting too quickly and over-diluting the drink.

Strain the tea through a fine mesh sieve before serving if you prefer a smoother texture without fruit pieces.

Make strawberry ice cubes by freezing chopped strawberries in ice cube trays - they add flavor as they melt and look beautiful in the glass.

For the best dissolution of powdered sugar, add it while the tea is still slightly warm, then chill completely before serving.

Prepare a large batch and store in the refrigerator for up to 3 days, as the flavor actually improves with time as the strawberries continue to infuse.