

Limonlu Soğuk Çay

Refreshing Turkish lemon iced tea recipe. Easy homemade drink with black tea, fresh lemon, mint and simple syrup. Perfect for hot summer days!

15	30	45	4	Easy
HAZIRLIK DK	PİRME DK	TOPLAM DK	PORSİYON	ZORLUK

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Malzemeler

- 2 tbsp black tea
- 5 cup water
- 3 lemon
- 6 sprig mint
- 1 cup granulated sugar

Yapılışı

- Brew the tea**

Bring 5 cups of water to a boil in a large pot. Remove from heat and add 2 tablespoons of black tea. Steep for 5 minutes until the tea is dark and strong.
- Strain the tea**

Strain the tea through a fine-mesh sieve into a large pitcher, discarding the tea leaves. Set aside to cool slightly.
- Prepare the lemon mixture**

Juice the 3 lemons to get about 1/2 cup of fresh lemon juice. Add the lemon juice and 6 sprigs of fresh mint to the warm tea.
- Add sugar**

Add 1 cup of sugar to the tea mixture. Stir vigorously for 2-3 minutes until the sugar completely dissolves.
- Chill the tea**

Cover the pitcher and refrigerate for at least 2 hours until completely cold.
- Serve**

Fill glasses with ice and pour the chilled lemon tea over the ice. Garnish with fresh mint sprigs and lemon slices if desired.

İpuçları

Use filtered water for the best-tasting iced tea, as tap water impurities can affect the final flavor.

Create simple syrup by dissolving sugar in hot water before adding to tea - this ensures even sweetening and prevents granular sugar from settling at the bottom.

Add sweeteners while the tea is still warm for better dissolution, even if you're making cold-brew tea.

Freeze some prepared tea in ice cube trays to prevent dilution while keeping the drink cold and flavorful.

For stronger tea flavor without bitterness, use more tea leaves or bags rather than increasing steeping time.

Store iced tea in glass containers rather than plastic to maintain the best flavor and avoid any plastic taste transfer.

Prepare a large batch on weekends and portion into individual serving containers for grab-and-go convenience throughout the week.

Experiment with different mint varieties like spearmint, peppermint, or chocolate mint for unique flavor profiles.