



SUN-KISSED LEMON-GINGER TEA

Prep: 5 minutes

Steep: 5 minutes

Makes: 1 Serving

INGREDIENTS

- 1 bag Orange Pekoe tea
- 1 Tbsp. sugar
- Juice of 1 lemon (about 1/4 cup)
- Slice of fresh ginger
- 2 to 3 mint leaves (optional)
- 2 cups water
- Rays of sunshine ☀️



STEPS

To make, place first five ingredients in a 16 oz. mason jar. Fill jar with water and secure lid on top. Shake and set in sunshine to let steep for 5 minutes.

To serve, shake tea before pouring through a mesh sieve into a separate mason jar filled with ice. Let sit 2 to 3 minutes to chill. Serve with a lemon slice.

LIKE THIS RECIPE?

Visit this post on the social feed you use the most and tag a friend who you think might like it too!

