

Sun tea

Ingredients:

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|---|--------|-------|---------------------------------|
| 1 | Gallon | Water | |
| 8 | Bags | Tea | (any flavour, I used black tea) |
| | | Honey | (to taste) |

To make it like I did on the video:

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|----|---------|----------------------------------|
| 16 | sachets | Sambucol Black Elderberry Powder |
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A traditional American summertime drink, especially in the south. Sweetened or unsweetened, almost everyone loves ice-cold tea, steeped in the warmth of the summer sun.



Sun tea

Preparation:

Makes 1 gallon

1. Use a clean, glass gallon jar and fill it with still water.
2. Add 8 bags of tea to the top, keeping the strings hanging down the outside rim of the jar. Use more if you prefer a stronger, more intense flavour.
3. Add any additional ingredients that you would like to infuse into the drink, like the black elderberry flavour in my tutorial.
4. Close the lid and place in full sun for at least four hours. The longer it steeps in full sun, the stronger the flavour.
5. When steeping is finished, bring it into the house, remove the tea bags (discard to the compost).
6. Sweeten the tea to taste.
7. Pour over ice cubes and enjoy.
8. Refrigerate for a nice cool drink during hot summer days.

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