



TASTING TABLE

An exclusive recipe to accompany the story found at <http://TastingTable.com>

Sweet Tea

Recipe adapted from Cary Taylor

Makes 2 cups of tea base (approximately eight servings)

- 2 cups water
 - 1 cup sugar
 - 3 bags black tea (preferably Orange Pekoe)
 - ½ lemon, cut in half
 - 3 mint sprigs
 - Ice
1. In a small pot, bring the water and sugar to a boil. Remove from the heat, add the tea bags, steep for 5 minutes, then remove tea bags. Fill a strainer with ice cubes. Pour the tea mixture over the ice and into a lidded container. Add the lemon and mint sprigs. Store the tea base in the refrigerator and use within 24 hours for optimal flavor.
 2. To serve, pour the tea base into tall, ice-filled glasses and dilute to taste with cold water.

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