Traditional Southern Iced Sweet Tea

SERVINGS 12 **PREP TIME** 5 mins **COOK TIME** 20 mins

INGREDIENTS

- 1 gallon freshwater
- 8-10 Lipton black tea bags, organic
- 2 cups **La Fe Brown Sugar**
- 2 medium lemons, rinsed & sliced
- 1/4 tsp baking soda

DIRECTIONS

1. Start by adding water to a large pot over high heat and bringing it to a boil. Add your tea bags to the boiling water and let it continue to boil for another 1-2 minutes. Turn off heat and let tea bags continue to steep for 15-20 minutes. **NOTE: The longer that the tea bags steep, the stronger the flavor. You can let them steep up to 30 minutes before it begins to get bitter.**
2. Meanwhile, add in the La Fe brown sugar and stir until it's fully incorporated and dissolved. Let the mixture cool completely, about 1 hour or so.
3. In a large pitcher, add steeped tea mixture (keeping the tea bags out), lemon slices, baking soda, and 3 cups of ice, and refrigerate immediately to keep it cold, about 30 minutes to an hour.
4. Once sweet tea has chilled considerably, serve: pouring sweet tea into a prepared glass(es) and adding a slice or two of lemon if desired.
5. Sip and enjoy!

Recipe adapted from: https://www.orchidsandsweettea.com/traditional-southern-iced-sweet-tea/