



QUALITY KITCHENWARE
COOKING CLASSES & CULINARY INSPIRATION

Bourbon Spiked Iced Tea Lemonade with Mint

Serves 6-8

A pitcher of minty iced tea lemonade with a just touch of bourbon (well, really a whole cup) makes a pleasant companion for a crab boil! The fresh brewed iced tea, hand-squeezed lemon juice, and hint of minty sweetness pairs well with the bourbon. Be ready for this refreshing and satisfying pitcher to be sipped down a little too easily.

Ingredients:

1/8 cup mint simple syrup (see recipe below),
use more or less according to taste
8 cups water, divided
5 black tea bags
1 cup bourbon
1/2 cup freshly squeezed lemon juice

Garnish:

lemon slices and mint
Ice

Mint Simple Syrup Ingredients:

1/2 cup sugar
1/2 cup water
1 cup fresh mint leaves

Directions:

1. First prepare the minted simple syrup: Combine the simple syrup ingredients together in a small saucepan over medium heat and bring to a boil. Remove the mixture from heat and let the syrup cool completely. Strain to remove the mint leaves, and reserve any leftover simple syrup for cocktails -- this recipe makes more simple syrup than needed for this recipe, (unless you prefer very sweet tea!) but leftovers will be wonderful to use in other beverages, or even drizzled over melon balls.
2. Boil 4 cups of water and pour over the tea bags into a large, heat-safe pitcher. Cover and steep for 10 minutes. Remove and discard the tea bags. Allow to cool.
3. Stir in the remaining 4 cups of water, bourbon, and fresh lemon juice. Slowly stir in the simple syrup, sweetening to taste. Top off the pitcher with ice.
4. Serve over additional ice with a garnish of mint and a slice of lemon.