



kitchen collage

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Blackberry & Lemon Iced Tea

Makes 8 cups iced tea

Nothing says summer like iced tea. We've decided to spruce up this favorite by adding fresh blackberries and slices of lemon to the tea we love so much. A great accompaniment to any al fresco meal.

Ingredients:

2 cups fresh blackberries, divided
1/4 cup sugar
8 cups water, divided
8 black tea bags
1 lemon, sliced

Directions:

1. Mash or puree 1 cup of blackberries with 1/4 cup sugar.
2. Bring 5 cups of water to a boil. Add the tea bags to the hot water and steep for 6-8 minutes, then remove the tea bags.
3. Pour the hot tea over the blackberry mixture and let sit for 1 hour. Then, strain through a fine mesh sieve.
4. Add 3 cups of cold water and taste the tea. Adjust the sweetness to your preference, then refrigerate for 2 hours or overnight.
5. Serve on ice with a garnish of lemon wedges and remaining cup of whole blackberries.
6. Optionally, add a float of bourbon on top before serving.