

Summer Fruity Iced Teas

FROM THE KITCHEN OF
DEBBIE MACOMBER

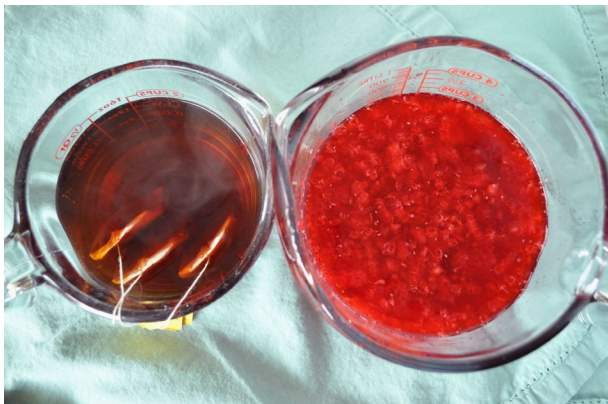
These Summer Fruity Iced Teas were inspired by my new book, *It's Better This Way*. Make these teas while you enjoy summer and read the book!



Ingredients

Raspberry Black Iced Tea: Makes about 4 cups

1 ½ cups fresh or frozen raspberries, plus more for serving
3 tablespoons sugar
3 black tea bags
Lemon slices, for serving



Directions

In a medium heatproof bowl or pitcher, mash raspberries with sugar until no whole berries remain. Stir in 2 cups boiling water. In a separate heatproof bowl or pitcher, steep tea bags in 2 cups boiling water for 4 minutes.

Pour brewed tea and tea bags into the raspberry mixture and let steep at room temperature for 1 hour. Pour mixture through a fine-mesh sieve into a serving pitcher; press with the back of a spoon to get as much juice from the raspberries as possible. Cover and refrigerate for 2 hours or until cold.

Serve over ice, with extra raspberries and lemon slices.

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Ingredients

Peach & Mango Green Iced Tea:

Makes about 4 cups

There is one big difference in this recipe: the water temperature. Green tea brews beautifully in 175°F water instead of boiling water, where it becomes slightly bitter.

1 ½ cups diced fresh or frozen peaches and mangoes, plus extra fruit sliced for serving
2 tablespoons sugar
4 green tea bags
2 cups chilled peach juice

Directions

In a large heatproof bowl or pitcher, mash peaches and mangoes with sugar until pulpy.

In a separate heatproof bowl or pitcher, steep tea bags in 175°F (not boiling) water for 4 minutes. Add the tea to the fruit and let steep at room temperature for 1 hour. Remove and discard the tea bags, then transfer to a serving pitcher. Stir in the peach juice. Cover and refrigerate for 2 hours or until cold.

Serve over ice with extra fruit as a garnish.



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Ingredients

Strawberry-Mint Hibiscus Iced Tea:

Makes about 4 cups

1 ½ cups diced fresh or frozen strawberries, plus whole berries for serving
3 tablespoons sugar
4 bags hibiscus tea
¼ cup chopped fresh mint leaves, plus whole leaves for serving



Directions

In a large heatproof bowl or pitcher, mash berries with sugar until pulpy. Stir in 2 cups boiling water.

In a separate heatproof bowl or pitcher, steep tea bags and chopped mint in 2 cups boiling water for 6 minutes. Transfer tea bags to the berry mixture, then pour tea through a fine-mesh sieve into the berry mixture. Discard brewed mint leaves. Let mixture steep at room temperature for 1 hour. Remove and discard tea bags, then transfer to a serving pitcher. Cover and refrigerate for 2 hours or until cold.

Serve over ice with extra strawberries and mint leaves.

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Ingredients

Simple Syrup: Makes ½ Cup

½ cup sugar
½ cup water

Directions

In a small saucepan over medium-high heat, bring sugar and water to a boil, stirring occasionally, until sugar is dissolved. Remove from heat and let cool to room temperature. Cover and refrigerate until needed.