



Raspberry Iced Tea

Prep: 10 minutes plus standing & chilling

Cook: 15 minutes • Serves: 8

- 6 cups water
- Juice of 2 small lemons
- 2 packages (6 ounces each) fresh raspberries
- 5 bags Darjeeling or black tea
- $\frac{1}{3}$ cup honey
- 2 tablespoons granulated sugar
- Ice

1. In medium covered saucepot, heat water and lemon juice to boiling over medium-high heat. Remove saucepot from heat. Stir in raspberries and tea bags; cover and let stand 5 minutes. Remove and discard tea bags.

2. Strain tea mixture through fine-mesh strainer into large pitcher. With back of large spoon, press raspberries to extract juice; discard raspberry pulp. Add honey and sugar, and stir until dissolved. Cover and refrigerate at least 2 hours or up to 1 day. Serve iced tea in tall glasses over ice.