
GRANDMA'S MINT ICED TEA

By: *RuthAnn Zimmerman*
Makes 1 gallon Sweet tea

Bring to a boil:

6 cups water

2 cups sugar (Adjust to your preference)

Remove from heat, add:

3 cups clean mint leaves. (You can add the stem and all but my family thinks the stems give the tea a bitter after taste)

Cover and let steep for 4-12 hours.

Strain out mint leaves.

This is your tea concentrate

Freeze for later use or pour over ice and dilute to your taste preference.

When I am making tea concentrate for the freeze, I steep for 12 hours. This makes a stronger concentrate, and 1 quart of concentrate makes a gallon of iced tea. Concentrate will stay fresh in the freezer for 18-24 months and longer.

When we brew for fresh use, 4 hours is good enough and then we usually dilute 1 part concentrate to 2 parts water.

This tea is the taste of my childhood summers and to this day it's my favorite refreshing drink on a hot summer day!

