# **GINGERED GREEN TEA WITH ORANGE**

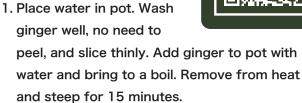
Serves 6



#### **INGREDIENTS**

- 5 cups Water
- 1/4 cup Fresh Ginger Root
- 6 bags Green Tea
- 1 cup Fresh Orange Juice
- 1 Fresh Orange
- · 4 cups Ice

#### **INSTRUCTIONS**



- 2. Cut fresh orange into 6 slices.
- Remove ginger slices, bring water to a simmer and add tea bags. Remove from heat and steep for 3-5 minutes. Remove bags and chill. Add orange juice and orange slices. Serve over ice.



# **CHIA LEMON ICED TEA**

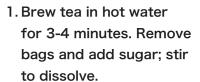
Serves 6



# **INGREDIENTS**

- 6 cups Hot Water
- 6 Black Tea Bags
- 1/4 cup Granulated Sugar
- 6 Tbsp. Fresh Lemon Juice
- 3 Tbsp. Chia Seeds
- · 8 cups Ice

## **INSTRUCTIONS**





 When cool, add fresh lemon juice and chia seeds. Stir before pouring to ensure even distribution of chia seeds.

# **ICED CHAI TEA**

Serves 4



#### **INGREDIENTS**

- 4 1/2 cup Water
- 8 Darjeeling Tea Bags
- 1/8 tsp. Ground Cinnamon
- 1/8 tsp. Ground Cardamom
- 1/8 tsp. Ground Cloves
- 1/8 tsp. Ground Ginger
- 3 3/4 cup 2% milk or milk of choice
- · 2 Tbsp. Granulated Sugar

## **INSTRUCTIONS**

Place water in a pot and add tea bags, cinnamon, cardamom, cloves and ginger.
Bring to a boil; cover and turn heat very low and simmer for 10 minutes. Add the milk and sugar and bring to a simmer. Pour through a fine strainer; chill and serve cold over ice.



# ICED MATCHA TEA WITH CUCUMBER AND LEMON

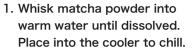
Serves 6



### **INGREDIENTS**

- 4 1/2 tsp. Matcha Green Tea Powder
- 6 1/2 cup Warm Water
- 9 Tbsp. Granulated Sugar
- 9 Tbsp. Water
- 1/2 cup Fresh Cucumber, sliced thin
- · 1 cup Fresh Lemon Juice

### **INSTRUCTIONS**





- Make simple syrup by combining water and sugar in a pot. Bring mixture up to a simmer and stir until sugar has dissolved. Chill mixture.
- Combine matcha tea mixture, simple syrup and lemon juice. Pour into a glass over ice and garnish with cucumber.