

❖ } SWEET TEA RECIPE } ❖

4 BAGS BLACK TEA  
14 LARGE SUGAR CUBES

HEAT 2 CUPS WATER TO BOILING.  
PLACE TEA BAGS IN LARGE GLASS  
MEASURING CUP, AND POUR  
THE BOILING WATER OVER THEM.  
LET STEEP FOR 5 MINUTES, THEN  
REMOVE THE BAGS; DO NOT  
SQUEEZE THEM TO REMOVE EXCESS  
LIQUID. STIR IN SUGAR CUBES AND  
1 CUP COLD WATER. LET COOL TO  
ROOM TEMPERATURE, AND SERVE  
OVER ICE WITH LEMON OR MINT.

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