



SIMPLE RASPBERRY LEMON SWEET TEA



SERVES: 10 | PREP TIME: 4H | COOK TIME: 45M

DAIRY FREE GLUTEN FREE VEGETARIAN

INGREDIENTS:

1 Jar Crofter's Organic Premium Seedless Raspberry Fruit Spread

10 Cups Cold Water (Divided)

6-8 Green Tea Bags

4 Lemons (Sliced into Rounds)

2 Cups Fresh Raspberries

Fresh Sprigs of Mint

¼ Cup Raw Golden Honey

Crushed Ice/Ice Cubes

DIRECTIONS:

1. Bring 8 cups water to a boil and place the green tea bags along the sides of the pot. Allow the water to steep gently over low heat for 20-25 minutes. The longer you can let the water steep, the stronger the tea flavor will be.
2. Next, add in the fresh sliced lemon, fresh raspberries & a few sprigs of mint. Continue to simmer over low heat for 10-15 minutes.
3. In a separate saucepan, combine 2 cups water with the Crofter's Organic Premium Seedless Raspberry Fruit Spread and raw honey. Bring to a light simmer over low heat, mixing well to combine.
4. Next, add the raspberry mixture in with the tea and continue to simmer for another 5-10 minutes. Remove from heat, let the pot cool down slightly and then place it in your refrigerator for 3-4 hours or overnight. Until completely cooled.
5. Fill a glass with crushed ice, a wedge of lemon and fresh raspberries, serve and enjoy!