

Southern Sweet Ice Tea by Lynn's Recipes



Click on the picture above to watch my video demonstration of this recipe.

A staple in our home. I make one to two gallons a week. This is a recipe that I came up with that is a very simple way to make this very Southern drink.

Ingredients:

- A gallon size pitcher -- I use a Rubbermaid pitcher to make my tea
- 3 family size or 6 regular tea bags, decaffeinated or regular -- your choice
- 1-1/4 cups of granulated sugar
- ½ gallon of boiling water - approximate
- ½ gallon of cool water - approximate

Please note -- You can use a sugar substitute if you wish. Just follow the directions on the package for the correct amount.

Place the tea bags and sugar in the bottom of the pitcher. Pour the boiling water over the tea bags and sugar and cover with the top of the pitcher and let it steep for about 15 minutes, depending on the strength you wish for your tea.

Remove the tea bags and stir the sugar until it is completely dissolved. Pour the cool water over the tea and stir well. Refrigerate until cold.

Serve over ice and with lemon if desired.

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