

## Lemon Hibiscus Iced Tea



16-Feb-2022

Level: Easy

Serves: 1

Prep Time: 5 minutes

Cooking Time: -



3 to 4 Tbsp. lemon simple syrup, chilled (see recipe below)

Ice cubes

1 to 1½ cups hibiscus tea, chilled (see recipe below)

Garnish with lemon slice (optional)

In a tall glass, add 3 Tbsp. lemon simple syrup. Add ice cubes to the rim of the glass. Slowly pour hibiscus tea over the ice cubes to get a layered effect. Garnish with a lemon slice. Stir before consuming.

**\*\*Taste and adjust flavor to your liking by adding more lemon simple syrup a tablespoon at a time, or by adding more hibiscus tea.\*\***

### Lemon Simple Syrup:

1 cup white granulated sugar

1 cup water

1 cup fresh lemon juice (from about 4 to 6 lemons), strained of seeds and pulp

In a small saucepan on medium heat, stir the sugar and water until the sugar is dissolved, about 2-3 minutes. Take off heat source and add in the lemon juice. Stir to combine. Refrigerate to chill.

### Hibiscus Tea:

6 cups water

8 hibiscus tea bags (recommended: Hawaiian Natural Tea, Hibiscus Bliss, organic herbal tea bags)

Place water in a medium pitcher. Add tea bags and brew for 4 hours. Remove tea bags and refrigerate to chill.

Notes:

- Hawaiian Natural Tea, Hibiscus Bliss, is manufactured by Tea Chest Hawaii. Order online at [www.teachest.com](http://www.teachest.com) for local pickup at their Sand Island warehouse or for products to be shipped.

