

Sweet Sun Tea

Here's what you'll need:

- one quart [mason] jar, with a lid
- filtered water
- 3-4 tea bags (I like Tetley black tea, my kids like Lipton Raspberry Zinger, but you can use whatever you like)
- 2-3 Tbsp. sugar or agave nectar, to taste (I like to use half and half... sugar for the steeping, then agave for extra sweetness afterward) - you could also use honey, of course
- a few hours



Put the teabags and about half of the sweetener in the jar.



Fill it up with water, screw the cap on...



Give it a shake to get things going.



...and let it steep in the sunlight for a few hours...



how long depends on how hot and sunny it is,
you should be able to tell when it's done based on the color.

Give it a taste. If it's not strong enough, let it sit a bit longer. If it's too strong, add a bit of water to dilute it.

Scoop out the tea bags and toss 'em in your compost. If needed, add more of the sweetener of your choice to taste.



Serve over ice, with a lemon or lime wedge if you like.

From the kitchen of Kassy of tinsnips-and-scissors.blogspot.com