

Iced Green Tea with Ginger Mint Syrup

Makes 2 quarts, serves 8

by Renee at *Creative Mama Messy House*

<http://creativemamamessyhouse.blogspot.com/2015/04/iced-green-tea-with-ginger-mint-syrup.html>

Ingredients

- 8 green tea bags
- 4 cups hot water (just boiling)
- 3 cups ice
- 1 cup cold water
- 1/2 cup (or more) Ginger Mint Simple Syrup (recipe below)
- mint sprigs and lime wedges for garnish

Directions

1. Brew green tea in the 4 cups of hot water for 3-4 minutes. Remove tea bags, and let cool for 15 minutes.
2. Add in 1/2 cup (or your desired amount) of simple syrup and stir well to combine.
3. Add 1 cup of cool water and ice to chill completely before serving.
4. Serve over ice with additional mint and lime wedges if desired.

Ginger Mint Simple Syrup

Makes 1 cup

Ingredients

- 1 cup granulated sugar
- 1 cup water
- 1 inch fresh ginger, cut into thin coins
- 20-30 fresh mint leaves

Directions

1. Heat water, sugar and ginger in a small saucepan until all sugar is dissolved.
2. Take off heat, then add mint leaves. Let steep for 20 minutes, then strain out the solids.
3. Store any remaining syrup in the refrigerator for up to 2 weeks.