



# Fresh Lemon Iced Tea



1 servings



8 minutes

## INGREDIENTS

### Tea Base

- 1 cup black tea, brewed strong
- 1–2 tablespoons sugar syrup
- Adjust based on desired sweetness.
- Ice cubes, plenty to fill the glass

### Fresh Lemon Mix

- 2 tablespoons fresh lemon juice
  - Use fresh lemons—not bottled.
- Lemon slices, for garnish

## DIRECTIONS

### Step 1: Brew the Black Tea

1. Steep 1 tea bag or 1 teaspoon loose tea in hot water for 3–5 minutes.
2. Remove tea bag or strain leaves.
3. Let it cool for a few minutes.
4. Strong tea gives a better iced-tea base.

### Step 2: Sweeten the Tea

5. Add sugar syrup to the warm tea.
6. Mix well to dissolve completely.
7. Adjust sweetness based on serving preference.

### Step 3: Add Lemon Flavor

8. Add 2 tablespoons fresh lemon juice to the cooled tea.
9. Stir gently to blend.
10. Taste and adjust acidity if needed.

### Step 4: Serve the Drink

11. Fill a tall glass fully with ice cubes.
12. Pour the lemon tea mixture over the ice.
13. Add lemon slices for aroma and presentation.
14. Serve immediately for maximum freshness.

### Pro Tips

- Add lemon juice only after tea cools; hot tea can make it taste bitter.
- Use honey syrup instead of sugar to add smooth sweetness.
- Add mint leaves for a refreshing herbal note.
- Use sparkling water to turn it into a light lemon iced-tea soda.