



Iced Green Tea



1 servings



7 minutes

INGREDIENTS

Tea Base

- 1 cup green tea, lightly brewed
 - (Jasmine or Sencha teas taste best.)
- 1 tablespoon honey or sugar syrup
 - Sweeten according to preference.
- Ice cubes, enough to fill the glass

Optional Enhancements

- Lemon slice
- Lime wedge
- Mint sprig

DIRECTIONS

Step 1: Brew the Green Tea

1. Heat water until warm—not boiling.
2. Steep the green tea for 1–2 minutes only to prevent bitterness.
3. Remove tea bag or leaves.
4. Allow tea to cool for 3–5 minutes.

Step 2: Add Sweetness

1. Stir in honey or sugar syrup.
2. Mix until fully dissolved.
3. Taste and adjust sweetness if needed.

Step 3: Serve Over Ice

1. Fill a tall glass with ice cubes.
2. Pour the cooled green tea over the ice.
3. Add lemon or mint for extra fragrance.

Pro Tips

- Green tea becomes bitter quickly; steep lightly.
- Use filtered water to keep the tea clear in color.
- Add honey only when the tea is warm so it dissolves smoothly.
- Chill brewed tea for 30 minutes for a refreshing café-style drink.