

# Sun Brewed Iced Tea

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## Ingredients:

water

loose tea leaves or tea bags

lemon slices or frozen berries

## The basic method for making iced tea is:

Pour cold filtered water into a large pitcher with a top (amount depends on how much tea you're making; mason jar can be used for single or double servings).

Add loose leaves or tea bags (2 bags per litre of water). Option: squeeze fresh lemon for added flavour.

Seal top of pitcher and allow to steep outdoors in the sunshine/heat until it looks like brewed tea (approx. 45 mins).

Strain the tea if you used loose leaves, or remove the tea bags.

Cool. Some people refrigerate it, others pour it over ice (which also dilutes it a bit), and some people mix it with ice water.

Serve cold with additional lemon and frozen berries as desired.