

Agua de Mora y Limón

Blackberry and Lemon Agua Fresca

A refreshing and tangy drink made with fresh blackberries and lemons.

PREP TIME: 10 minutes

COOK TIME: 10 minutes

4 C water
1 C fresh blackberries
1/4 C granulated sugar (adjust to taste)
1 † Lemon Soleil tea leaves, placed into a tea bag for easy removal

Juice of 2 lemons
Ice cubes
Lemon slices and fresh blackberries for garnish

BOIL THE WATER: In a medium saucepan, bring the water to a boil.

STEEP THE TEA: Add the Lemon Soleil tea bag to the boiling water. Remove from heat and let steep for 5 minutes. Remove the tea bag and discard.

BLEND THE BLACKBERRIES: In a blender, combine the blackberries and a small amount of steeped tea. Blend until smooth.

STRAIN THE BLACKBERRY PUREE: Strain the blackberry mixture into a pitcher, discarding the seeds.

MIX AND SWEETEN: Add the remaining steeped tea, sugar, and lemon juice to the pitcher. Stir until the sugar is dissolved.

SERVE: Pour over ice and garnish with lemon slices and fresh blackberries.