

Strawberry Lemonade

with Wild Strawberry and Decaf Strawberry Tea

A sweet and tangy strawberry lemonade made with freshly macerated strawberries and a blend of Wild Strawberry and Decaf Strawberry teas.

Prep Time: 20 minutes

4 C water
1 C freshly squeezed lemon juice
1/2 C sugar
1 C fresh strawberries, hulled and sliced
1 T Wild Strawberry tea

Cook Time: 5 minutes

1 T Decaf Strawberry tea
Ice cubes
Lemon slices and fresh strawberries for garnish

In a medium bowl, combine the sliced strawberries and 1/4 cup of sugar. Let sit for 15 minutes to macerate. In a medium saucepan, bring 2 cups of water to a boil. Add the Wild Strawberry and Decaf Strawberry teas and let steep for 5 minutes. Strain the tea leaves and let the tea cool. In a pitcher, combine the brewed tea, remaining 2 cups of water, lemon juice, remaining sugar, and macerated strawberries. Stir until the sugar is dissolved. Serve over ice and garnish with lemon slices and fresh strawberries.