

MANGO-GINGER ICED TEA

INGREDIENTS

- 4 cups water
 - 2 tbsp. sugar
 - 2 ½-inch slices of ginger
 - 4 black tea bags
 - ½ mango, cut into cubes
 - Mint sprigs for garnish
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PREPARATION

Tea: Bring water to boil. Add sugar and slices of ginger and let sit for 5 minutes. Add tea bags and mango cubes and let sit steep for 5 more minutes. Strain tea into a heatproof pitcher. Cover and chill until cold, about 1 hour. Serve tea over ice (or shaved ice) in tall glasses garnished with mint.

Makes 4 glasses.

Leftovers: Freeze leftover tea and defrost for your next event.

Recipe created by Parties That Cook® www.PartiesThatCook.com

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