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SILK ROAD

CLASSIC ICED TEA RECIPE

Black Tea



Classic iced tea is a traditional favourite. When it's homemade with premium quality tea, it's bursting with antioxidant goodness and delicious flavour. Iced tea is easy to make in large quantities, and is incredibly economical, too. Enjoy sipping this thirst quenching and healthy drink on a daily basis.

CLASSIC ICED BLACK TEA

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chilled method:

Pour 4 cups boiling water over 2 tbsp. Silk Road loose black tea. Steep for 2–5 minutes, strain into a stainless steel or heatproof jug, and refrigerate until cold.

instant method:

Pour 2 cups boiling water over 2 tbsp. Silk Road loose black tea. Steep for 2–5 minutes, and strain over 2 cups ice in a stainless steel or heatproof jug to chill instantly.

1624 Government St.,
Victoria Chinatown.
Visit www.silkroadtea.com
for more tea recipes.
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tea with a citrus twist

Studies indicate that adding fresh citrus to black tea may improve absorption of antioxidants—a citrus twist tastes great and is good for you, too! Almost all Silk Road black teas work well with a citrus twist. Add a mellow citrus flavour by pouring hot tea over lemon, lime, orange, and/or tangerine slices before cooling the tea. For a more tangy flavour, squeeze the citrus into the tea once the tea is cold. (Don't squeeze citrus into hot tea, or it will cloud the tea). Use citrus as a garnish, as well.

tea with a kiss of sweetness

Sweeten with honey, maple syrup, or sugar (white, raw, or brown). Add sweetener while the tea is still hot so that it dissolves completely. Try anywhere from as little as 1 tsp. for every 2 cups of tea, up to a full tbsp., depending on how sweet you like your tea.