

Sangria Tea



Utensil:

Whistling Tea Kettle

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Recipe:

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Recipe Description:

Any tea can be served hot or cold, but most experts contend that beginning with cold, fresh, purified water for boiling produces the best tasting cup of tea; and once the water is boiled do not re-boil. Using the Saladmaster 316Ti titanium stainless steel tea kettle keeps that fresh water tasting fresh.

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3 cups
water
(700
mL)
6 teaspoons
loose or 6 tea bags, green tea
(12
g)
1 Granny Smith apple, sliced
3 cups
ice cubes
sliced citrus fruits, lemons, limes or oranges
honey to taste

Directions:

1. Place water in tea kettle and bring to a boil over medium heat. Remove from heat, place bags in tea kettle and allow to steep for 30 minutes.
 2. Place apple slices in bottom of pitcher. Add ice cubes and pour tea through strainer into pitcher. Add sliced citrus fruit on top. Cover and refrigerate overnight.
 3. Add honey to taste and serve over ice.
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