## Iced Tea Recipe

## Ingredients

* 4 teabags
* 1 tbsp sugar (optional)
* 1-2 lemons, sliced
* mint sprigs, to serve
* ice cubes, to serve

**Method**

1. Add the teabags, sugar (if using) and half the lemon slices (reserving the rest to serve) to a large heatproof jug or pitcher. Pour over 1ltr just boiled water and leave to steep for 5 mins.
2. Stir well, then discard the teabags and lemon slices and allow to cool to room temperature before transferring to the fridge to chill. The tea will keep for 2-3 days covered in the fridge.
3. When ready to serve, fill glasses with ice and the remaining lemon slices. Pour in the chilled tea and garnish with a sprig of mint.

Tip: Normal black tea (such as English Breakfast) is classic for this recipe, but you could try using different blends such as citrussy Earl Grey or floral Darjeeling. Orange slices, cucumber ribbons and thyme sprigs also make lovely garnishes if serving a crowd.