



Chilled Tea Refreshment

My First Sip of Summer

I remember my first glass of iced tea. The sun was hot, the glass was cold. That sweet, crisp taste was pure joy. It beat any store-bought drink by a mile. **Ever wondered how to make your summer drink unforgettable?** This recipe is your answer. It turns simple ingredients into magic. You will never go back to the powdered mix.

A Sweet Lesson in the Kitchen

My first try had a tiny disaster. I did not strain the tea after a bag broke. Little leaves were in every glass! It taught me to read all the steps. Good things come to those who wait. **This matters because cooking teaches us patience. A small effort makes a huge difference in flavor.** Now I always keep a sieve nearby. What kitchen mishap have

you learned from?

Why This Tea Tastes So Good

Two things make this drink special. Cold brewing avoids any bitter taste. The simple syrup mixes in perfectly without grit. It is smooth and refreshing from the first sip. You can add lemon or mint for fun. **Which flavor combo surprises you most: lemon, mint, or something else?** Tell me your favorite add-in below.

A Drink With Quite a History

Iced tea became popular over a century ago. It started at a big world's fair. The hot weather made people want cold drinks. It quickly became a Southern favorite. *Did you know sweet tea is the state drink of Georgia?* Now it is loved all across the country. This recipe is a part of that great tradition.



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Ingredients:

Ingredient	Amount	Notes
Water	8½ cups	Divided into 8 cups and ½ cup (only 8 cups for hot brewed tea)
Family-size tea bags	8	
Sugar	1 cup	
Lemon wedges	As needed	For garnish (optional)

My Best Chilled Tea for Hot Days

Step 1

Grab a big pitcher with a lid. Pour eight cups of cold water into it. This cold brew method is my secret. It makes the tea smooth, not bitter at all.

See also Quick Tomato Focaccia with Pizza Dough

Step 2

Drop in your eight family-size tea bags. Let the tags hang over the side. This makes them easy to pull out later. Now just put the lid on tight.

Step 3

Place the whole pitcher in the fridge. Let it sit overnight or for 12 hours. Patience gives you the best flavor. (A hard-learned tip: never squeeze the tea bags. It makes the tea bitter.)

Step 4

Take the pitcher from the fridge. Pull out all the tea bags and toss them. If any bags broke, strain the tea. You want a clear, beautiful drink.

Step 5

Now heat that last half cup of water. Get it just hot enough to see steam. You do not need a rolling boil. This hot water is for the sugar.

Step 6

Pour one cup of sugar into the hot water. Stir it until you cannot see any grains. This makes a simple syrup for sweetness. It blends into cold tea perfectly.

Step 7

Pour your sweet syrup into the cold tea. Stir everything together really well. Now taste your amazing creation. Adjust the sweetness if you need to.

Step 8

Fill your glass to the top with ice. Pour the tea over the ice cubes. Hear that satisfying crackle. It is the sound of summer.

Step 9

Add a lemon wedge to your glass for garnish. It looks pretty and adds a fresh zing. Now find a porch swing and relax. You have earned this refreshment.

What is the secret to non-bitter iced tea? Share below!

Cook Time: 5 minutes

Total Time: 12 hours 15 minutes

Yield: 2 servings

Category: Drink, Beverage

Three Tasty Twists on Classic Tea

Try these fun ideas to mix things up. They are perfect for parties or a quiet afternoon. Each one brings a new flavor to your glass.

See also [Lightened Ground Chicken Pozole Recipe](#)

Fruity Blast: Muddle fresh berries in the bottom of your glass.

Strawberries or raspberries work great. Then add your tea and ice for a fruity drink.

Herbal Refresh: Add a big handful of fresh mint to the pitcher. Let it steep with the tea bags. It is so cooling on a hot day.

Spiced Twist: Steep two cinnamon sticks with your tea bags. A pinch of nutmeg works well too. It tastes like a cozy treat.

Which twist will you try first? Vote in the comments!

Serving Your Perfect Pitcher

This tea is a star all on its own. But it also plays well with others. Think of sunny days and good friends.

Serve it with light summer foods. A crisp salad or a chicken sandwich is perfect. Lemon bars make a sweet companion.

For drinks, try pairing it with lemonade for an Arnold Palmer. A splash of gin makes a great cocktail. Or just enjoy it plain and simple.

Which would you choose tonight: a cocktail or the classic?



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Keeping Your Tea Perfectly Chilled

Store your tea in the fridge. It stays fresh for up to five days. I always use a glass pitcher. It makes the tea look so pretty. You can freeze some tea in ice cube trays. This stops your drink from getting watery. Why this matters: no one likes a diluted drink. A fun fact: my grandkids call these “tea cubes”.

Simple Fixes for Common Tea Troubles

Is your tea cloudy? That is normal for cold brew. It will not change the taste. Tea not sweet enough? Stir in more simple syrup. Always add sweetener to taste. Tea tastes bitter? You probably steeped the bags too long. Next time, stick to 12 hours. What is your biggest kitchen problem? Share it below.

See also [Savory Sourdough Loaf with Cheese](#)

Your Iced Tea Questions Answered

Q: Is this tea gluten-free? A: Yes, it is naturally gluten-free. All ingredients are safe.

Q: Can I make it ahead? A: Absolutely. It is best made ahead. The flavor improves overnight.

Q: What sugar can I swap for? A: Try honey or maple syrup. Use the same amount.

Q: How do I halve the recipe? A: Just use half of every ingredient. It works perfectly.

Q: Can I use decaf tea bags? A: Of course. Any tea bags will work well here. Do you prefer caffeinated or decaf? Let me know.

Enjoy Your Refreshing Creation

I hope you love this chilled tea. It is my go-to summer drink. Why this matters: homemade treats create special memories. Show me your beautiful pitcher. **Tag Savory Discovery on Pinterest with your photos.** I would love to see your twist. Happy cooking! —Elowen Thorn.

You need to try !

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Chilled Tea Refreshment

Author: Elowen Thorn

Cooking Method: [Cold Brew](#)

Cuisine: [American](#)



Courses: [Drinks](#)



Difficulty: **Beginner**

Prep time: **5 minutes**

Cook time: **10 minutes**



Rest time: **12 minutes**

Total time: **12 minutes**



Servings: **2 servings**



Calories: **kcal**

Best Season: **Summer**

Description

This iced tea recipe uses simple ingredients and tastes way better than

anything you'll find at the store. Serve it cold with fruit or mint for a fresh and fun drink anytime.

Ingredients

- ☐ 8½ cups water ((divided into 8 cups and ½ cup (only 8 cups for hot brewed tea))
- ☐ 8 family-size tea bags
- ☐ 1 cup sugar
- ☐ Lemon wedges ((for optional garnish))

Instructions

1. Pour 8 cups of cold water into a pitcher with a lid.
2. Place tea bags inside the pitcher, with tea tags hanging out of the pitcher.
3. Place the pitcher in the refrigerator overnight or up to 12 hours.
4. Remove tea bags and discard. If tea bags burst, strain tea mixture through a screen sieve.
5. Heat the remaining ½ cup of water to a simmer, and remove from heat.
6. Pour sugar into heated water, stir to dissolve.
7. Pour sugar mixture into cold tea. Stir to incorporate sugar mixture
8. Serve over ice.
9. Garnish with lemon wedges if desired.

Keywords:Iced Tea, Tea, Cold Brew, Refreshing, Drink